



SET MENU

WEDDING MENUS 2019

2 COURSE SET MENU

R260.00PP

(PLEASE SELECT ONE STARTER AND TWO MAIN COURSES, OR TWO MAIN COURSES AND ONE DESSERT ITEM)

3 COURSE SET MENU

R290.00PP

(PLEASE SELECT ONE STARTER, TWO MAIN COURSES AND ONE DESSERT ITEM)

STARTERS:

- DEEPFRIED CAMEMBERT SERVED WITH HOMEMADE FRUIT CHUTNEY.
- STICKY SPICY CHICKEN WINGS TOPPED WITH CORIANDER DRESSING, SERVED WITH POTATO CRISPS.
- CRISP PRAWN AND CORN BITES, LEMON INFUSED BUTTERNUT PUREE TOPPED WITH A GREEN GODDESS DRESSING.
- LIGHTLY SMOKED VENISON CARPACCIO, ROCKET, PARMESAN SHAVINGS, HERBED BALSAMIC DRESSING.
- BEETROOT AND FETA SALAD, SPRING LEAVES, CORIANDER DRESSING.
- CREAMY CHICKEN AND CORN SOUP, SPRING ONIONS, CRÈME FRAICHE

MAINS:

- PANSEARED SALMON SERVED WITH FLASH FRIED ASIAN VEGETABLES, SPICY DIRTY RICE.
- CRISPY PANCO CRUMBED CHICKEN SUPREME FILLED WITH CREAM CHEESE AND PEPPERDEWS, ON A SMOOTH BUTTERNUT PUREE, GREEN PEPPERCORN SAUCE.
- HERB CRUSTED FILLET OF BEEF, CRISP POLENTA CAKE, CRISP FRIED ONIONS, SEASONAL VEGETABLE SELECTION, REDWINE BEEF JUS.
- OVEN ROAST SEASONAL LINEFISH, HERB CRUST, SPINACH, COCKTAIL TOMATOES AND FRESH HERBS



S E T M E N U

- GARLIC AND ROSEMARY MARINATED LAMB LOIN CHOPS, PEA PUREE, SEASONAL VEGETABLE SELECTION, MINT JUS.
- SPINACH, FETA AND BUTTERNUT ROLLED IN PHYLLO PASTRY, TOPPED WITH CRISPY ONIONS, GREEN HERBED SAUCE.
- PAPRIKA AND GARLIC MARINATED PORK FILLET MEDALLIONS, SERVED WITH CROQUETTE POTATAOES AND SEASONAL VEGETABLES, FINISHED WITH A HOMEMADE TOMATO AND SMOKED PAPARIKA SAUCE.
- PHYLLO PARCELL FILLED WITH ROAST BUTTERNUT AND FETA, ON A BED OF ROAST TOMATOES, FINISHED WITH A PESTO VINAIGRETTE, SERVED WITH SEASONAL VEGETABLES.
- PANSEARED SOLE, SERVED WITH NEW POTATAOES AND SEASONAL VEGETABLES, FINISHED WITH A SHRIMP SAUCE.

DESSERTS:

- WHITE CHOCOLATE MOUSSE, PRALINE DUST, SEASONAL FRUIT, MERINGUE SHARDS, BERRY COULIS.
- CUSTARD AND JELLY: CUSTARD MOUSSE WITH MOJITO JELLY.
- STICKY CHOCOLATE BROWNIE, COFFEE SAUCE, HOMEMADE BANANA ICE CREAM.
- SELECTION OF SEASONAL FRUIT SERVED WITH A REFRESHING FRUIT SORBET.
- REDWINE POACHED PEARS, VANILLA PANNA COTTA (SEASONAL)
- WARM APPLE AND BERRY CRUMBLE WITH VANILLA ICE CREAM.
- INDIVIDUAL SOUTH AFRICAN CHEESE PLATTER SERVED WITH FRUIT CHUTNEY, CRACKERS AND FIG PRESERVE

COFFEE AND TEA

