

Three Course Meal @ R260 per person

Cocktail Platters as Starter (Choose 5 items)

(Please look at attached menu "Platter Menu for Weddings")

OR

Traditional Plated Starter

(Select ONE)

Fillet Medallion on Mash Potatoes covered with Cranberry Sauce

Moroccan Lemon Chicken Kebab with Stir Fry Veggies

Homemade Cold Meat, Mustard, Capers and Basil Crostini

Chicken Caesar Salad in a Phyllo Basket

Kingklip wrapped in Smoked Salmon and Phyllo Pastry

Butternut Soup with a Hint of Orange served with Homemade Bread

Biltong and Blue Cheese Soup with Homemade Bread

Chicken & Rosemary Wraps with a Watermelon & Halloumi Salad

Vol-au-Vents with Bacon, Brie & Pineapple
& Cream Cheese & Peppadews

6 x Half Shell Mussels in a Basil Pesto & Cream Sauce

Smoked Salmon & Watercress Salad with Red Onion-Caper Vinaigrette

Beef Rouladen (Sliced Beef stuffed with a cheese griller, gerkins and dill)

Main Buffet

(Select ONE each from TWO different Categories)

CATEGORY ONE:

- 1) 200g Fillet wrapped in Bacon & Rosemary
- Rogan Josh (Indian Lamb Curry)
- Grilled Lamb Chops with Honey & Balsamic Vinegar
- Moroccan Lamb Stew
- Lamb Spit-Roast
- Beer Battered Hake topped with Lime infused Calamari Rings
- Eisbein slices with Homemade Sweet Mustard

THE FOLLOWING MEAT DISHES CAN BE DONE AS AN OPTION FOR CATEGORY ONE @ R20pp EXTRA:

- Lamb Shanks in a Tomato and Red Wine Jus (when available)
- Oven Roasted Leg of Lamb
- Traditional Oxtail (when available)
- 400g Spare Ribs
- Kässler Chops with Caramelised Apple Sauce

CATEGORY TWO:

- 2) Chicken Cordon Bleu with Hickory Ham & Cream Cheese
- Crumbed Pork Chops with Honey-Mustard
- Chicken Schnitzels with Mushroom Sauce
- Beef Roast with with Thyme
- Traditional Chicken Pie
- Beef Osso Bucco
- Chicken a la King
- Ethiopian Beef Stew with Paprika and Red Wine
- Venison Pie (when available)
- Lasagne (Beef, Chicken or Vegetarian)
- Chicken Roulade with Mozzarella & Basil Pesto
- Rump Steak Beef Stroganoff in a Merlot Sauce
- Sweet & Sour Pork

Vegetables & Salad
(Select TWO)

Fire Grilled Mealies with Butter & Spices
Whole Green Beans with Feta & Bacon
Traditional Mashed Green Beans with White Pepper
Green Bean Casserole
Spinach & Feta Pie
Farm Style Sweet Carrots in a Honey Glaze
Green Pea & Halloumi Fritatas
Zucchini Chips
Slightly Nutty Style Pumpkin Slices made with Rum and Syrup
Traditional Creamed Spinach
Mashed Pumpkin with Amarula Liqueur
Slightly Nutty Toss Salad with Fresh Fruit in Season
Baked Beetroot with Balsamic Vinegar Reduction
Mixed Roasted Vegetables
Broccoli & Bacon Salad
Prawn & Mango Salad
Apple & Pecan Nut Coleslaw with a Low Fat Sour Cream Dressing
Watermelon & Feta Salad
Salad with Gypsy Ham & Strawberries
Cauliflower and Broccoli Cheese Bake
Slightly Nutty Potato Salad with Green Olives
Creamy Spinach Stuffed Mushrooms
Moroccan Chick Pea Stew
Baked Parmesan Zucchini
Strawberry & Broccoli Salad with a Creamy Poppy Seed Dressing

Starch

(Select TWO – certain starches naturally complement certain chosen main dishes)

A Variety of Homemade Breads with Preserves
Roasted Potatoes
Mashed Potatoes infused with Truffle Oil
Cheesy Bacon Hasselback Potatoes
Basmati Rice
Potato Rosti

Potato Dish with Balsamic Onions, Bacon & Cheese
Slightly Nutty Potato Salad with Green Olives
Parmesan & Garlic Roasted Baby Potatoes
Traditional Xhosa Samp (Umngqusho)
Baby Potatoes topped with Bacon, Olive Oil and Chives
Prawn & Mango Rice Salad

Plated Dessert (Select ONE)
(Most desserts are served with Vanilla Ice Cream)

Slightly Nutty Decadent Kandi Cookies & Cream Dessert

Molakoff Pudding

Baked Malva Pudding with Apricot Custard

Liqueur Chocolate Cups with Ice Cream

Vanilla & Almond Infused Tiramisu

Strawberry Parfait

Death by Chocolate Pudding with Vanilla Ice Cream

Coffee Cappuccino Mousse

Caramel, Almond & Cherry Baked Cheese Cake

Baked Jack Daniels Honey Pudding with Custard

OR

Your Choice of Wedding Cake

OR

Dessert Platters (choose 4 items)

(see "Platter Menu")

PLEASE NOTE: ALL DISHES SUBJECT TO AVAILABILITY AND SUDDEN UNFORSEEN PRICE INCREASES.