



wedding menu

Refer page 2 for wedding package options

Kindly select one plated starter, two buffet menu items and one plated dessert for all guests

starter (plated)

Kindly select one plated starter

SPRINGBOK CARPACCIO SALAD

Layered with pear confit, mixed rocket and lettuce and roasted red peppers, drizzled with a shallot & raspberry vinaigrette

SMOKED SALMON SOUFFLÉ

Set on a citrus - watercress salad with a caper cream dressing

MUSHROOM AND ROASTED BELL PEPPER TOWER

Sundried tomato and aubergine served with roasted pecan nut and green oil.

MEDLEY OF SEAFOOD

Lemon and dill infused calamari, smoked salmon, sautéed mussel and a tiger prawn drizzled with a Thai green coconut sauce and served with a cheese straw

SALMON AND GOAT'S CHEESE PANCAKE

Served with mixed baby leaves and walnut salad and a light anchovy dressing

SPICY BEEF WRAP WITH BEAN SALAD AND CRISP LETTUCE

Served with tomato salsa and sour cream

MASALA CHICKEN SALAD

Sautéed chicken breast strips served on garden leaves with mild curry & yoghurt dressing

CAJUN CALAMARI SALAD

Calamari rings set on crisp lettuce, cucumber and cherry tomato drizzled with cocktail dressing

VICHYSOISE

With smoked salmon trout strips, sour cream & herb croûtons

SHRIMP AND CHORIZO CREAMY SOUP

Served with herb crostini and crumbled blue cheese

CHILLI SCENTED TOMATO SOUP

With feta crumbs and grissini

BEEF BOUILLON

With mini meatballs and beef rib with garden vegetables

PLEASE NOTE:

- The choice of menu items available is subject to seasonal availability.
- We are flexible with regards to menu, should you require a particular flavour or to suit your needs.
- Please note that our kitchen is neither Kosher or Halaal. Should you require this, we will gladly arrange this through our preferred supplier. A surcharge would be applicable in addition to the menu price per person.



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main (served buffet-style)

Kindly select two main items

TANDOORI CHICKEN KEBABS

With mint and cucumber

TENDER LAMB CUTLETS

Infused with wholegrain mustard and Rooibos honey

STICKY BEEF RIBS

Basted in rosemary marinade

CAPE MALAY CHICKEN BREYANI

With basmati rice and lentils

LAMB AND POTATO CURRY

With roasted coconut shavings and chilli salsa

SUNDRIED TOMATO AND FETA MARINATED CHICKEN BREAST

Set on a bed of spinach and olive linguine

SPICY PRAWN AND MUSSEL LINGUINI PASTA

With dill sauce

CUMIN SPICED CHICKEN AND ASIAN NOODLE STIR-FRY

With roast cashew nuts and watercress

MANGO AND LEEK STUFFED CHICKEN

With grilled sweetcorn and peppadew polenta cake

BEEF & CABBAGE BREDIE

PAN-FRIED LEMON SCENTED SOLE FILLETS

On mushroom rice

TRADITIONAL BATTERED HAKE FILLET

With lemon, tartar sauce and potato wedges

VEAL OSSO BUCCO

Sliced veal slowly braised in tomato gravy

All above items served with:

Seasonal vegetables

Baby potatoes Lyonnaise style

Basmati rice

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dessert (plated)

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DARK CHOCOLATE MOUSSE

Presented in sugar snap cup, drizzled with strawberry coulis and macadamia nut krokant

MANDARIN AND COCONUT PANNA COTTA

Served with glazed mini fruit kebab, baked banana samoosa, granadilla coulis and toasted coconut shavings

MOCHA PAVLOVA AND BERRY COMPÔTE

Served with cinnamon cream

BAKED PEAR CRUMBLE

Served with rich butterscotch sauce and vanilla pod ice cream

CAPE MALVA PUDDING

With vanilla anglaise and dark chocolate ice cream

ROOIBOS TEA SCENTED CRÈME BRÛLÉE

With chocolate brownie, vanilla pod ice cream

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