



BUFFET MENU SELECTOR

We endeavour to provide you with catering to you specific requirements.

Below is a list of menu ideas. Although this selection is quite limited, it can be used as a guideline of what we have to offer, and nothing is carved in stone. Please discuss any favourites, ideas and special requirements with us – we will attempt to accommodate your requirements as far as possible.

Once you have made your decision and streamlined your favourites to one or two of each course, we can arrange for a wedding tasting to ensure that you are 100% sure of your final decision. The tasting will be charged for at the relevant package rate.

CANAPÉS (OPTION 1 - please select 2)

Vegetarian

- ✓ Parmesan grissini sticks
- ✓ Vegetarian spring rolls
- ✓ Petit vol-au-vents with tomato, olive & Danish feta
- ✓ Leek & cheese parcels
- ✓ Chilled cucumber & vodka or tomato or avocado gazpacho soup shots with celery
- ✓ Risotto cheese balls
- ✓ Sundried tomato, basil & goats cheese in a puff pastry tart
- ✓ Bruschetta with aubergine & feta salsa | basil pesto & Spanish tomato salsa | Butternut, sundried tomato & gorgonzola

Pork

- ✓ Chorizo & mozzarella on croute
- ✓ Warthog carpaccio rosettes with cream cheese, peppadew and micro greens
- ✓ Cider braised pork belly with plum sauce
- ✓ Sweet & sour pork and pickled ginger wrap
- ✓ Hoisin pork & vegetable spring roll
- ✓ Spanish chorizo, peppers & olives on bruschetta

Fish

- ✓ Smoked salmon-trout rosettes with hollandaise & caviar
- ✓ Petit vol-au-vents with trout pate
- ✓ Crisp fried prawn tails
- ✓ Dill & sweet potato fish cakes with lemon & tequila mayonnaise

Beef

- ✓ Petit vol-au-vents with rare roast beef, horseradish & caper
- ✓ Mini beef & lentil empanadas

Chicken

- ✓ Chicken & Chorizo parcels
- ✓ Chicken & red cabbage spring rolls
- ✓ BBQ Chicken & Rosemary kebabs
- ✓ Bruschetta with chicken liver & caramelised onion

Lamb

- ✓ Lamb koftas with Tzatziki
- ✓ Lamb wrap, humus, pickled cabbage & tzatziki

Duck

- ✓ Orange smoked duck with grapefruit | orange segments
- ✓ Mini hoisin duck & spring onion pancakes
- ✓ Duck & red cabbage spring rolls, hoisin & pickled ginger dip

WELCOME DRINK AFTER CEREMONY (Applicable to all options – please select 1)

COCKTAILS

Kir Royale
Bucks Fizz
Sangria
Moscow Mule
Montino & Maraschino

SPARKLING WINE

JC le Roux Le Chanson
JC le Roux Le Domaine
JC le Roux Le Fleurette
Villiera Brut
Villiera Brut Rosé

NON-ALCOHOLIC

Homemade Lemonade
Traditional Ginger beer
Homemade Iced Tea
Non-alcoholic Sangria
Fruit Juice

STARTERS | FIRST COURSE

(Plated: Choose 1 or replace your starter with four additional canapés)

Trio of trout (Cold)

Oak smoked fillet of trout, trout mouse roulade & peppered trout with an avocado & goats cheese tian, herb shoots

Chicken or duck liver (Warm)

Sautéed livers in a light peri peri, pearl onion and sauce, deglazed with brandy & cream

Creamed mushrooms (Warm)

Field mushrooms & shallots dressed in garlic cream reduction with toasted almonds, gorgonzola, crisp chorizo bits & herb shoots

Vegetarian Tart (Warm)

Goats cheese, tomato, olive & basil tart with micro green salad and pesto dressing

Greek Salad Tian

Herb greens, Calamata olives, tomato, cucumber, onions, Danish feta, pesto dressing

Snail Sandwich

Garlic snails on an English muffin with spinach & gratinated mozzarella

Carpaccio (Cold)

Smoked warthog Carpaccio, cucumber ribbons, micro greens, shavings of mushroom, celery & drunken Pecorino

Seafood Assiette (Warm)

Salmon, calamari, mussels, prawns & squid in a Thai style coconut curry with toasted baguette

Poached pear & brie salad - Seasonal

Red wine poached pear, macadamias & brie with crisp bacon & pesto croutons

Ham Hock Terrine

With truffled white onion puree, olive tomato anchovy salsa, ciabatta melba

MAIN COURSE

Meats (Choose 2)

Chicken supreme stuffed with mozzarella, spinach & sundried tomato with a Calvados glaze

Cape Malay Chicken Curry with dried peaches & sultanas

Roasted lemon & herb chicken

Lightly smoked pork neck stuffed with brandy soaked prunes, served with wholegrain mustard cream

Pepper & herb crusted beef fillet with confit garlic & merlot reduction

Tender aged sirloin, roasted whole with a truffled mushroom sauce

Roasted leg of lamb with wholegrain mustard cream

Slow braised Moroccan lamb shank, flavoured with cumin, cinnamon & orange, served with chermoula, cucumber and yoghurt & mint raita

Fresh line fish crusted in basil pesto with hollandaise

Vegetables (Choose 2)

Mediterranean roasted vegetables in a butter & pesto emulsion

Vegetable moussaka

Green beans with feta & bacon

Ginger & orange glazed baby carrots

Cauliflower & broccoli gratin

Sweet chilli sweet potatoes

Pumpkin dumplings with caramel sauce

Roast butternut with burnt sage sauce

Vegetable ratatouille

Steamed broccoli with toasted almonds

Starch (Choose 2)

Pomme puree

Crispy rosemary potatoes

New potatoes with garlic & parsley

Spiced savoury rice

Gorgonzola & onion potato dauphinoise

Butternut & sweet potato galette

Cous cous with toasted nuts

Butternut fondant wheels

Bean Cassoulet

Salad (Choose 1)

Chicken Caesar Salad

Cos lettuce, grilled chicken, bacon, parmesan shavings, capers and boiled egg with chunky croutons and a creamy anchovy dressing

Greek Salad

Herb greens, Calamata olives, tomato, cucumber, onions, Danish feta, pesto dressing

Sesame beef & cous cous salad

Herb greens, grilled sesame coated beef strips, spring onion, roasted peppers, peppadews, pineapple and cous cous

Roasted beetroot & blue cheese salad

Herb greens, balsamic roasted beetroot, bacon, walnuts, celery & blue cheese

Mediterranean Salad

Herb greens, cherry tomato, cucumber, Halloumi cheese, olives, chickpeas, roast peppers and aubergine with a honey yoghurt dressing

Butternut & biltong salad

Roasted butternut, biltong, feta, toasted pine nuts with peppery rocket and sweet chilli dressing

Crunchy Coleslaw

Shredded cabbage, carrots, spring onion and carrots with apple, walnuts and tangy mayo dressing

DESSERT – Plated or Petit Dessert Buffet (recommended!)

Traditional Malva pudding with crème anglaise

Chocolate, macadamia & preserve ginger tart

Crème Brule

Sticky toffee pudding

Baked cheese cake

Dessert trio: Decadent dark chocolate cups with chocolate mousse and strawberries

Brandy snap basket with peanut butter ice cream

Petit pavlova with lemon curd and passion fruit coulis

PETIT DESSERT BUFFET

Petit lemon meringue

Brandy snap cigar filled with Amaraula mousse

Brandy date truffles

Coconut Ice

Petit banoffee pies

Chocolate cups with decadent peppermint crisp mousse

Crispy koeksisters

Mini milk tarts

Lamingtons

Fudge

Sticky toffee pudding blocks

Chocolate, macadamia brownies