

PLATED 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 (Applicable to all options – please select 2)

Vegetarian

- ✓ Parmesan grissini sticks
- ✓ Vegetarian springrolls
- ✓ 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
- ✓ Bruchetta 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 bruchetta

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 springrolls
- ✓ BBQ Chicken & Rosemary kebabs
- ✓ Bruchetta 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 springrolls, 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

AMUSE BOUCHE (Only applicable to option 3)

Please select one from the following:

Vegetable minestrone with parmesan shavings
Potato & Leek soup
Tomato, mozzarella & basil soup
Traditional Gazpacho
Oxtail & lentil
Roasted red pepper & tomato
Roasted butternut soup
Lentil, split pea & bacon soup
Aubergine, feta & rosemary soup
Mushroom & Port wine
Sweet potato & chorizo

MEZZE (Only applicable to option 2 & option 3)

Flatbreads | rosemary loaf | herbed bruchetta
Marinated peppers | Olives
Pesto | Spanish tomato salsa | Humus | Tomato Harissa

STARTERS | FIRST COURSE

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

- All served with seasonal vegetables and a complimenting starch. Please discuss your preferences with the Chef.

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

Fresh line fish crusted in basil pesto with hollandaise

Pork Trio: Honey glazed Kassler, braised belly & lightly smoked neck with plum velouté

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

Orange scented oxtail & lentil hotpots with cannellini beans & sambals

Grilled beef fillet with gorgonzola, onion marmalade & rocket with sauce bordelaise

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

Tender aged sirloin, roasted whole with a truffled mushroom sauce

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

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 Amarula mousse

Brandy date truffles

Coconut Ice

Petit banoffee pies

Chocolate, macadamia brownies

Crispy koeksisters

Mini milk tarts

Lamingtons

Fudge

Sticky toffee pudding blocks

CHEESE COURSE

Selection of South African cheeses with preserves biscuits and breads (Plated or on platters at the coffee or dessert station)

Boursin & Turkish fig tart with truffled honey

Mille feuille of Gorgonzola, preserved fig and caramelized nuts

Brie on Melba topped with fig, candied nuts & pea shoots

MIDNIGHT SNACK! (Optional & additional) This is for the all-nighters! Discuss the option of a midnight snack with us! It can be as simple as peanuts & raisins or as decadent as gammon & pickles!