

Wedding Menu

(Minimum of 50 people)

Choose one of the following plated starters:

Smoked Salmon Tartare, Lemon, Caper & Dill on Petite Pumpernickel Round

or

Game & Pistachio Nut Paté Served with a Biltong Salad & Country Fresh Seed Bread

or

*Seared Breast of Duck on a Crispy Lettuce & Rocket Salad
With a Tart Lime Dressing*

or

*Crostini Topped with Gorgonzola and Caramelized Pear
Garnished with Coriander*

Hot Buffet Selection:

Oriental Kingklip

*Grilled Kingklip on a Bed of Chinese Noodles Served with a
Toasted Cashew Nuts and a Coriander Sauce*

Chicken Camembert

*Pan Fried Fillet of Chicken Breast Filled
Camembert and Cranberries, Napped with a Light Cheese Sauce*

Fillet Of Lamb Wellington

*A Puff Pastry Parcel of Lamb, Rosemary Tomato Concassé
Served on a Bordelaise Sauce*

Vegetable Crepes

Crepes Filled with Seasonal Julienne Vegetables Napped with a Creamy Three Cheese Sauce

Aromatic Basmati Rice

*A Mountain of Oven Roasted Potato Wedges
Slow Roasted Honeyed Winter Root Vegetables
Mélange of Mange Tout, Baby Peas and Courgettes*

Salad Choice:

A Leafy Green & Crispy Fried Halloumi Salad Served with a Tangy Herby Salad Dressing

Couscous Salad Infused with Aromatic Fresh Herbs

Strawberry, Walnut and Baby Spinach Salad Garnished with Edible Flowers

Chilled Penne Salad with Sun Dried Tomatoes, Basil,

Olives, & Crunchy Julienne Vegetables

Dessert Buffet:

Black Forest Gateaux

Brandy Snap Baskets Filled with Exotic Fruit & Chantilly Cream

Crème Caramel Served with Berries and Coulis

Creamy Lemon Posset Served in Shot Glasses Served with Lavender Shortbread

South African Cheese Platter with Traditional Condiments and Savoury Biscuits

