



WEDDING PACKAGE: MENUS

OPTION A:

Buffet – All courses are served from central buffet area and guests help themselves

A choice of 1 Starter, 2 Main Course items, 2 Side Dishes, 1 Dessert, Tea & Coffee

Starters

- Marinated mushrooms with ciabatta and gorgonzola
- Roasted pear with camembert and rocket leaves
- Garden Salad / Greek Salad
- Soup of the day served with rolls

Main Course

- Roast beef sirloin with horseradish and wholegrain mustard
- Feta encrusted slow roasted lamb in pinotage reduction
- Jamaican chicken – slow roast chicken thighs, Jamaican style
- Pan fried catch of the day with a creamy lemon and chive butter
- Pepper and salt crusted calamari with fresh lemon and herb butter
- Cape Malay chicken curry
- Bobotie
- Pasta Putanesca – tomato based with olives, sundried tomatoes and feta (V)

Side Dish

- Dukkah roasted seasonal vegetables
- Roast potato wedges with sea salt and lemon
- Steamed seasonal vegetables with fresh herb butter
- Cauliflower and broccoli in a creamy cheese sauce
- Indian rice pilaf
- Creamy potato bake
- Roast baby potatoes in thyme and garlic
- Cinnamon & maple roasted butternut

Desserts

- Chocolate brownies with fresh cream / Sticky toffee pudding with crème anglaise / Peppermint crisp fridge tart / Baked cheesecake with caramel

OR

OPTION B:

Plated Option – All courses served plated to the table

A choice of 1 Starter, 1 Main Course items, 1 Dessert, Tea & Coffee

Starters

- Marinated mushrooms with ciabatta and gorgonzola
- Roasted pear with camembert and rocket leaves
- Garden Salad
- Greek Salad
- Soup of the day served with rolls

Main Course

- Pan fried catch of the day with a creamy lemon butter sauce, served with roasted baby potatoes & seasonal grilled vegetables
- Beef with whole grain mustard rub served with butternut & creamed spinach
- Feta encrusted slow roasted lamb served with vegetables, sweet potato mash & a rosemary reduction
- Jamaican chicken (chicken breast stuffed with herb butter) served with pineapple & coriander mashed potatoes
- Cape Malay chicken curry served with sambals & rice
- Creamy chicken, paprika and mushroom pasta
- Pasta Putanesca – tomato based with olives, sundried tomatoes and feta (V)
- Roast butternut and gorgonzola quiche served with salad (V)

Desserts

- Chocolate brownies with fresh cream
- Sticky toffee pudding with crème anglaise
- Peppermint crisp fridge tart
- Baked cheesecake with caramel

Tea & Coffee