

Wedding Menu

For Your Special Day!





Menu 1

R350 PER PERSON

STARTERS

(CHOOSE 1 OF THE FOLLOWING)

- FILLETED HAKE WITH A HOMEMADE TARTAR SAUCE
- PERI-PERI CHICKEN LIVERS WITH FRESHLY BAKED FARM BREAD
- LARGE GRILLED BLACK MUSHROOM FILLED WITH CREAM SPINACH, TOPPED WITH CRISPY BACON AND FETA CHEESE

MAINS

(CHOOSE 2 OF THE FOLLOWING)

- FARM-STYLE MUTTON STEW OR CURRY
- HEARTY OXTAIL AND SEASON VEGETABLES POTJIE
- CREAMY CHICKEN CASSEROLE
- ROSEMARY AND GARLIC INFUSED LEG OF LAMB

SALAD

(CHOOSE 1 OF THE FOLLOWING)

- GREEN SALAD
- BEETROOT SALAD
- BROCCOLI FLORETS WITH CRISPY BACON, LIGHT MAYONNAISE DRESSING AND TOASTED ALMONDS

VEGETABLE

(CHOOSE 1 OF THE FOLLOWING)

- TRADITIONAL GREEN BEANS
- CREAMED SPINACH
- CARROTS WITH LIGHT ORANGE
- BAKED SWEET POTATOES
- CARAMELIZED CINNAMON BUTTERNUT
- PUMPKIN FRITTERS & CARAMEL SAUCE
- GRILLED SEASON VEGETABLES WITH OLIVE OIL AND BALSAMIC VINEGAR

DESSERT

(CHOOSE 1 OF THE FOLLOWING)

- BAKED APPLE TART SERVED WITH WHIPPED CREAM AND HOMEMADE CUSTARD
- STICKY TOFFEE PUDDING AND CREAM
- CHOCOLATE PUDDING WITH CREAM AND CUSTARD
- CHEESE AND BISCUIT PLATTER WITH NUTS AND PRESERVE
- STRAWBERRY CHEESECAKE INDIVIDUAL SERVE IN MARTINI GLASS



Menu 2

R420 PER PERSON

STARTERS

(CHOOSE 1 OF THE FOLLOWING)

- FILLETED HAKE WITH A HOMEMADE TARTAR SAUCE
- PERI-PERI CHICKEN LIVERS WITH FRESHLY BAKED FARM BREAD
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Menu 3

R495 PER PERSON

STARTERS

(CHOOSE 1 OF THE FOLLOWING)

- FILLETED HAKE WITH A HOMEMADE TARTAR SAUCE
- PERI-PERI CHICKEN LIVERS WITH FRESHLY BAKED FARM BREAD
- LARGE GRILLED BLACK MUSHROOM FILLED WITH CREAM SPINACH, TOPPED WITH CRISPY BACON AND FETA CHEESE
- KUDU CARPACCIO ON FRESH ROCKET, BASLSAMIC, OLIVE OIL, BASIL PESTO WITH PARMESAN SHAVINGS

MAINS

(CHOOSE 3 OF THE FOLLOWING)

- FARM-STYLE MUTTON STEW OR CURRY
- HEARTY OXTAIL AND SEASON VEGETABLES POTJIE
- CREAMY CHICKEN CASSEROLE
- ROSEMARY AND GARLIC INFUSED LEG OF LAMB

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