



Create your own menu package from the various options available!

- * *Menu items subject to seasonal and supplier availability*
- * *Menu prices subject to change at time of ordering*
- * *Below prices are per person*

BREAKFAST BUFFET *(All below menu items served on buffet)*

R320

- Fresh fruit juice
- Tea and filter coffee
- Homemade muffins and scones
- Seasonal fruit skewers with yoghurt dip
- White and brown bread toast
- Crispy fried bacon
- Beef or pork chipolata sausages
- Mild peri-peri chicken livers
- Spiced baked beans
- Butter fried mushrooms
- Lyonnaise potatoes
- Grilled tomatoes topped with cheddar
- Scrambled egg

BRUNCH BUFFET *(All below menu items served on buffet)*

R340

- Fresh fruit juice
- Tea and filter coffee
- Homemade scones
- Breakfast flapjacks with cream and maple syrup
- Muesli and yoghurt shots topped with berry coulis
- Seasonal fruit skewers with yoghurt dip
- Mozzarella, tomato and basil filled croissant
- Ham, cheese and mustard mayo filled croissant
- Croissants filled with scrambled egg and bacon
- Spinach, feta and cheddar mini frittata
- Ham, mushroom and cheddar mini frittata
- Selection of cheeses
- Selection of cold meats
- Selection of breads
- Selection of preserves

WEDDING AND FUNCTION MENUS 2024

ON THE TABLE APPETIZER

- Garden salad, salad dressing, freshly baked breads/rolls and chunky peri-peri chicken liver spread R60

PLATED STARTER OPTIONS

- Beetroot and orange carpaccio with toasted honey walnuts R70
- Slow roasted chicken pancake rings with honey mustard dressing R70
- Trio of Bruschetta – chicken, beef and veg bruschetta with micro greens R75
- Braised chicken livers in a creamy lemon peri-peri sauce, served with brown bread R70
- Asian marinated beef skewers with spicy peanut sauce R75
- Chili coconut chicken satays with sweet cucumber salsa R70
- Butternut and feta tart with micro leaf salad topped with roasted pumpkin seeds and balsamic glaze R70
- Italian tomato soup served with toasted ciabatta R65
- Curried pumpkin, carrot and coconut soup served with toasted ciabatta R65
- Gnocchi with burnt butter, roasted cherry tomatoes and sweet basil R75

PLATED MAIN COURSE OPTIONS

- Braised pork belly roast served with creamy mashed potato, brown onion gravy and herb-roasted mélange of seasonal vegetables R205
- Boeuf Bourguignon - French beef stew with baby onions, mushrooms and red wine, served with creamy mashed potato and herb-roasted mélange of seasonal vegetables R205
- Melt-in-the-mouth beef roast in a rich savoury gravy, served with new potatoes and herb-roasted mélange of seasonal vegetables R205
- Butter chicken served with basmati rice, poppadums, tomato/onion salsa and coriander R195
- Chicken schnitzel served with cheesy mushroom sauce, French fries and herb-roasted melange of seasonal vegetables R195
- Chicken fillet in white wine and mushroom sauce, served with savoury rice and herb-roasted mélange of seasonal vegetables R195
- Mild and spicy chicken curry served with turmeric rice, chutney and tomato/onion salsa R195
- Deep fried crispy and succulent Eisbein, served with creamy mashed potato, brown onion gravy, sauerkraut and German mustard R205

PLATED MAIN COURSE OPTIONS

(continued)

- Pan fried hake topped with grilled Falklands calamari, served with a lemon butter sauce, savoury rice and herb-roasted mélange of seasonal vegetables R205
- Chef's ravioli in a creamy parmesan, baby spinach and sundried tomato sauce, topped with toasted walnuts and parmesan shaving (Vegetarian) R205
- Creamy coconut infused chickpea curry topped with cilantro, served with fragrant basmati rice, poppadums and tomato/onion salsa (Vegan) R155

PLATED DESSERT OPTIONS

- Individual tiramisu deluxe R70
- Individual peppermint crisp fridge tart R70
- Individual Amarula cheesecake with passion fruit coulis R70
- Individual hot chocolate pudding served with vanilla ice cream and chocolate sauce R70
- Individual Malva pudding served with warm home-made custard R70
- Individual apple crumble served with Chantilly cream R70
- Individual tangy lemon tart R70
- Banana caramel crepes R70

BUFFET MENU OPTIONS

PROTEIN (MEAT)

- Melt-in-the-mouth beef roast in a rich savoury gravy R120
- Traditional German-style beef olives with bacon and gherkins R120
- Boeuf Bourguignon (French beef stew with baby onions, mushrooms and red wine) R120
- Beef Trinchado R120
- Rare roast rump or sirloin on the carvery with mushroom, garlic or pepper sauce R120
- Lamb curry served with sambals R140
- Slow roasted rolled leg of lamb with garlic, rosemary and lemon, served with pan jus R140
- Karoo lamb potjie (lamb on the bone) R130
- Barbeque roast chicken thighs R105
- Butter chicken served with poppadums R120
- Chicken schnitzel served with cheesy mushroom sauce R110
- Chicken fillet in white wine and mushroom sauce R120
- Spicy chicken curry R120
- Braised pork belly roast with a sticky basting R120

- Hake in a lemon-butter and caper sauce R120
- Mushroom lasagna R95

BRAAI AND SPIT BRAAI PROTEIN

(only available for Braai or Spit braai menus)

BRAAI (served with a sauce of your choice: mushroom, cheese, pepper or garlic)

- Sirloin steak R85
- Rump steak R85
- Farm-style boerewors R75
- Marinated chicken sosatie R75
- Barbeque chicken thigh R75
- Pork chop R85
- Lamb chop R95

SPIT BRAAI

(Minimum of 40 pax)

- AAA grade whole lamb on the spit R150
- Rump roast on the spit R120
- Rolled pork belly roast on the spit R120
- Whole roast chicken on the spit R110

VEGETABLES AND SALADS

- Caramelised sweet potato in puff pastry R40
- Traditional mashed green beans with potato and onion R35
- Cinnamon-sugar oven roasted pumpkin R30
- Herb roasted mélange of seasonal vegetables R30
- Roasted honey-glazed carrots R30
- Cauliflower and broccoli au gratin R40
- Creamed spinach R30
- Oodles of noodles tuna salad R35
- Greek salad R30
- Potato salad with onions, chives, egg and mayonnaise R35
- Three-bean salad R30
- Seasonal garden salad with a light vinaigrette R30
- Red and white cabbage, carrot and apple slaw R25

WEDDING AND FUNCTION MENUS 2024

STARCH

- Fragrant basmati rice R25
- Savoury rice with onions and peppers R25
- Creamy mashed potato R30
- Potato bake with cream and mature cheddar R40
- Sautéed baby potatoes with parsley butter R30
- Hasselback potatoes R40
- Mieliepap with Chakalaka R30

DESSERT

- Seasonal fruit salad R60
- Vanilla ice cream with hot chocolate sauce R60
- Traditional malva pudding with home-made custard R65
- Hot chocolate pudding with vanilla ice cream and chocolate sauce R65
- Apple crumble with Chantilly cream R65
- Chelsea bread and butter pudding served with warm custard R65
- Lemon tart R55
- Summer pineapple tart R55
- Granadilla cheesecake R60
- Peppermint crisp tart R60