



Plated Wedding Menu Choices

R320 per head as on 25 July 2013

Starter Choices (choose 1)

1. Tartlet filled with Roasted Cocktail Tomato and Mozzarella marinated in Garlic, Balsamic Vinegar and Olive Oil topped with Basil Pesto and Roasted Pistachio Nuts
2. Smoked Salmon Roses on a bed of Cucumber Ribbons drizzled with a Sage dressing and Balsamic Reduction.
3. Venison Carpaccio interleaved with Crisp Garden Greens, Creamy Goats Cheese and Pungent Gorgonzola drizzled with a Wild Berry Compote
4. Fig Preserve stuffed with Blue Cheese wrapped in Parma Ham on a Bed of Crisp Lowveld Herb Salad and drizzled with a Balsamic Reduction
5. Sun Dried Tomato, Butternut and Feta Salad
6. Sweet Chilli Glazed Prawn Skewers on a bed of Crisp Lowveld Greens topped with Slices of Avocadoes and Mango drizzled with a Lemon Aioli and Balsamic Reduction

Main Course

Meats (Choose 2)

1. Chicken Thighs slow cooked in a White Wine and Rosemary Sauce with Whole Pearl Onions, Butter Beans, Garlic, Celery and Carrots
2. Crisp Chicken Breast Fillet Stuffed with Sun Dried Tomatoes and Feta, wrapped in Smoky Bacon and drizzled with a Valencia Orange Sauce
3. Roasted Kingklip with topped with Gremolata and Toasted Pine Nuts
4. Lamb Shanks braised in Bulgarian Yoghurt and Mint with a Sherry Jus
5. Flame Seared and Roasted Beef Fillet Medallions Rubbed with a Crushed Black Peppercorns and drizzled with a Red Wine and Rosemary Jus
6. *Ossobuco alla Milanese*: Slow Braised Veal Shank flavored with cinnamon, bay leaf, tomatoes, carrots, celery and onions topped with Home Made Gremolata

Starch (Choose 1)

1. Garlic Infused Potato Puree
2. Savoury Basmati Rice
3. Creamy Scalloped Potatoes with Sweet Red Onion and Three Cheeses
4. Butternut Risotto
5. Saffron Infused Basmati Rice with Raisins
6. Roasted Crushed New Potatoes stack with Garlic and Lemon

Vegetables (Choose 2)

1. Ratatouille
2. Glazed Baby Carrots with Lemon and Italian Parsley
3. Roasted Baby Marrow, Baby Gemsquash, Baby Butternut and Yellow Patty Pans infused with Balsamic Vinegar, Olive Oil and Italian Herbs
4. Green Beans with Smoky Bacon and Almond Flakes
5. Roasted Seasonal Baby Vegetables
6. Pan Fried Sweet Chilli Glazed Baby Corn

Dessert (Choose 1)

1. Individual Wild Berry Cream Pavlova topped with Berry Compote a Dark Chocolate Shard
2. Green Tea Panna Cotta with a Strawberry Sauce
3. Decadent Chocolate Mousse Dome with a Frozen Amarulla Centre drizzled with Granadilla Coulis and Topped with Peanut Brittle
4. Chocolate Volcanoes with a Home Made Butterscotch Sauce and a Scoop of Vanilla Bean Ice Cream
5. Individual Lemon Curd Cheesecake
6. Vanilla Pecan Nut Tarts with a Scoop of Lemon Sorbet