

# FORMAL DINNER MENU

Magnificent menu options

# WEDDING AND FORMAL DINNER MENU

## 3- COURSE PLATED MENU - R380

Includes Welcome drink, Starter, mains with salad table and dessert

## 4- COURSE PLATED MENU - R450

Includes Welcome drink, Canapés, starter, mains with salad table and dessert

## 5- COURSE PLATED MENU - R495

Includes Welcome drink, Canapés, soup course, starter, mains with salad table and dessert



## MAGNIFICENT MENU OPTIONS

WELCOME DRINKS CONSIST OF A GLASS OF SPARKLING WINE OR SPARKLING JUICE ON ARRIVAL AND IS INCLUDED IN ALL THREE OPTIONS

	OPTION 1	OPTION 2	OPTION 3
CANAPÉS AND BREAD TABLE:	Bruschetta with Salmon Mini BBQ pork Pita pockets Mini tandoori chicken kebabs Garlic and herb Focaccia Ciabatta   Fresh farm bread Chicken liver pâté   Brie and Camembert cheese   various jams and butter	Crumbed calamari with tartar sauce   Stuffed prunes in crispy bacon   Mini rump steak kebabs   Garlic and herb Focaccia   Ciabatta   Fresh farm bread   Chicken liver pâté Brie and Camembert cheese   various jams and butter	Bruschetta with Salmon and cream cheese   Mini BBQ pork Pita pockets   Mini tandoori chicken kebabs   Garlic and herb Focaccia   Ciabatta Fresh farm bread   Chicken liver pâté   Brie and Camembert cheese   various jams and butter
STARTER	West Coast seafood salad with lemon vinaigrette	Smoked Salmon terrine with cream cheese, cucumber vinaigrette and ciabatta	Springbuck Carpaccio with dill mayo and Melba toast
MAIN COURSE	<b>BEEF RUMP STEAK</b> with pepper sauce, biltong, feta and cherry tomatoes <b>PORK BELLY</b> Infused with Rosemary and Thyme <b>FREE RANGE CHICKEN BREAST</b> in Whisky, Wholegrain Mustard and Almond sauce <b>SERVED WITH</b> Cauliflower mash with garlic and parsley, Oven roasted potatoes, Honey glazed Julienne carrots and blanched whole green beans	<b>DEBONED LAMB ROLL</b> with sundried tomatoes and almonds <b>BOLAND CHICKEN PIE</b> Boland mushrooms and free range chicken <b>GRILLED LINE FISH</b> with pea and garlic velouté <b>SERVED WITH</b> Brown Rice, Oven roasted potatoes, Honey Glazed fingerling carrots and tender stem broccoli	<b>BEEF RUMP STEAK</b> with pepper sauce, biltong, feta and cherry tomatoes <b>BRAISED PORK NECK</b> with honey mustard glaze <b>BOLAND CHICKEN PIE</b> Boland mushrooms and free range chicken <b>SERVED WITH</b> Sweet Potato chips, black pepper potato mash, butternut wedges with cinnamon and tender stem broccoli
DESSERT	<b>BAKED VANILLA CHEESECAKE</b> Strawberry compote, strawberry and white chocolate mousse and fresh berries	<b>MALVA PUDDING</b> with vanilla custard and ice cream	<b>AMARULA AND WHITE CHOCOLATE MOUSSE</b> with a deconstructed Pavlova and honeycomb



## WINE LIST

WE ONLY STOCK WINES FROM THE PRESTIGIOUS BREEDE VALLEY,  
PLEASE FIND A SELECTION OF AWARD WINNING WINES AVAILABLE.

### WHITE WINES

Badsberg Chenin Blanc	R120
Badsberg Sauvignon Blanc	R130
Badsberg Perlé Moscato	R120
Slanghoek Chenin Blanc	R120
Slanghoek Sauvignon Blanc	R130
Slanghoek Vinay Rosé	R100
Slanghoek Vinay Semi Doux	R100
Du Toitskloof Sauvignon Blanc	R140
Du Toitskloof Chenin Blanc	R130
Du Toitskloof Pinotage Rosé	R140

### RED WINES

Badsberg Belladonna	R220
Badsberg Merlot	R140
Slanghoek Cabernet Sauvignon	R140
Slanghoek Merlot	R140
Du Toitskloof Pinotage	R160
Du Toitskloof Pinotage Merlot Ruby Cabernet	R140
Land's End Syrah	R200
Slanghoek Vinay Vin Rouge	R100

### SPARKLING WINES

Badsberg Vin Doux	R170
Slanghoek Cuvée Brut	R160
Slanghoek Vin Doux	R160
Du Toitskloof Brut	R170

### SPARKLING JUICE

Badsberg White 750ml	R70
Slanghoek White or Red 500ml	R45