

# Wedding Set Menu

## Starters

Carpaccio of Venison, Spiced Pineapple Chutney, Parmesan, Rocket, Capers, Garlic Aioli  
OR  
Gin Cured Salmon, Pickled Cucumber, Melba toast, Herb Crème Fraiche, Salted Lemon  
OR  
Tian of Tomato, Aubergine, Mozzarella Cheese, Crispy Herb Salad

## Soups

Deconstructed Shellfish Bisque  
Or  
Pineapple, Naartjies & Celery Gazpacho

## Mains

Fillet of Beef Wellington, Dauphinoise Potatoes, Balsamic Roasted Vegetables, Truffle Madeira Sauce  
OR  
Grilled Escalope of Kingklip, Parsley Mash Potato, Steamed Baby Vegetables, Caper,  
Parsley & Shallot Cream Sauce  
OR  
Roasted Cutlets of Karoo Lamb, Pilled Lamb Bun, Chilled Green Beans, Spiced Lamb & Tomato jus  
OR  
Chicken Breast with Potato & Chicken Leg Gateaux, Roasted Butternut Puree,  
Braised Cabbage, Creamy Mustard Sauce  
OR  
Wild Mushroom & Leek Risotto, Roasted Asparagus, Grilled Halloumi (Veg)  
OR  
Three Cheese Crepe Florentine, Spinach, Caramelised Onion, Tarragon Browned Butter (Veg)

## Dessert

Dark Chocolate Maquise, Roasted White Chocolate Ice cream  
OR  
Caramelised Lemon Tart, Red Fruit Sorbet  
OR  
Selection of Homemade Sorbets & Ice Creams

1 Selection from each course is R 450 per head for a 4 course meal  
All menus & ingredients are subject to change due to availability of commodities