

Fynbos Menus 01 May 2017 to 30 April 2018

SUGGESTED 3 COURSE MENU CHOICES WHICH INCLUDES TEAS & FILTER COFFEE AVAILABLE WITH DESSERT

Should you have something specific in mind, we are happy to quote accordingly.

All our food is served Buffet Style, if plated food is preferred, this will incur an extra cost dependant on the number of guests.

We are happy to cater specific dishes for those of your party with special food requirements.

GROUP A

STARTERS

Fruit Kebabs
Chicken Samosas &
Vegetarian Spring Rolls
served with Sweet Chilli Dip
Mini Quiches

PLUS A CHOICE OF ANY 4 BELOW

Mini Chicken Kebabs
Gazpacho Soup Shot

Mixed Meat Platter consisting of

Mini Meatballs with Tomato Dip
Mini Boerewors Rolls with Chutney Dip
Chipolatas with Dijon Mustard

Smoked Snoek on Savoury Biscuit or
Cucumber Round
Tartlets filled with Mozzarella, Sundried
Tomatoes & Olives
Chilli Poppers
Puff Pastry Tartlets with Vegetarian Filling
Mini Thai Fish Cakes
Hummus with Crudités
Traditional Mini Fish Cakes
Traditional Pickled Fish

GROUP B

STARTERS

Fruit Kebabs
Chicken Samosas &
Vegetarian Spring Rolls
served with Sweet Chilli Dip
Mini Quiches

PLUS A CHOICE OF ANY 4 BELOW

Roasted Peppers & Goat's Cheese served on Crostini
Smoked Mackerel Terrine served on Rye
Fish Goujons with Tartare Dip
Mini Prego Rolls
Half Roti filled with Pulled Roast Duck & Plum Sauce
Mini Caprese Skewers
Chilli Poppers
Savoury Pinwheels
Lightly Grilled Prawns drizzled with Garlic
Butter/Chilli/Thai Dressing
Mini Thai Style Fish Cakes
Traditional Fish Cakes
Traditional Pickled Fish
Chicken Roulade



GROUP A

MAINS

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

R300 per head

Vegetarian Lasagne & Flat Bread
Coronation Chicken (Free-Range) served with Savoury Rice Salad & Flat Bread
Korma Chicken (Free-Range) OR Beef served on bed of Basmati Rice with Roti
Cape Malay Chicken (Free Range) served on bed of Fragrant Rice with Sambals & Poppadums
Shakshuka served with Tabbouleh

R360 per head

Spanakopita served with Roasted Butternut
Pancake filled with sautéed Spinach, Feta & Mushroom topped & baked with Cheese Sauce, served with caramelized Butternut and Pumpkin
Roti filled with pulled Beef & Horseradish Sauce served with Coleslaw
Traditional Bobotie served with Yellow Rice & Raisins, Sambals & Poppadums

R400 per head

Farm Sourced Lamb Spit Braai served with Oven Roasted Seasonal Vegetables & Oven Roasted Baby Potatoes
Slow Roasted Beef with Red Wine Jus served with Creamy Potato Bake & Oven Roasted Seasonal Vegetables

DESSERTS

ONE CHOICE OF THE FOLLOWING

Baked Goopy Chocolate Pudding sprinkled with Peppermint Crisp
Apple Crumble served with Fresh Cream or Custard or Vanilla Ice Cream
Malva Pudding served with Vanilla Ice Cream or Custard or Fresh Cream
Fresh Seasonal Fruit Salad served with Vanilla Ice Cream or Fresh Cream
Chocolate Mousse topped with a dollop of Fresh Cream



GROUP B

MAINS

ALL MAINS SERVED WITH SEASONAL GARDEN SALAD

R460 per head

Slow Baked Lamb Shanks cooked in Rosemary & Lemon Marinade, served with rich sauce, Mashed Potato & Oven Roasted Seasonal Vegetables
Lamb Shanks slow cooked Moroccan Style, topped with roasted Almonds & served on bed of Couscous
Oven Roasted Fillet of Beef served with Oven Roasted Baby Potatoes and Caramelised Seasonal Vegetables
Oven Baked Fillets of Line Fish served on a bed of Pumpkin/Butternut/Jewel Sweet Potato Mash & served with Sautéed Seasonal Vegetables

R530 per head

Roasted Rack of Lamb served with wine infused sauce, served on Creamed Olive Oil & Rosemary Mashed Potato accompanied by Oven Roasted Cauliflower Florets with Cumin, Coriander & flaked Almonds, Sautéed Green Beans and Roasted Baby Tomatoes on the Vine

SQ

Baked Norwegian Salmon, topped with grilled prawns & lemon poppy Sauce served on a bed of Fragrant Rice with fresh seasonal Stir Fried Vegetables

DESSERTS

ONE CHOICE OF THE FOLLOWING

Panacotta with Orange & Brandy Sauce and a dollop of Fresh Cream sprinkled with Dark Chocolate Flakes
Pavlova topped with Fresh Cream and Seasonal Fruits, Berry Coulis and Lemon Curd

OR

MINI DESSERT BAR

GROUP A - 4 CHOICES

GROUP B - 6 CHOICES

Deconstructed Peppermint Crisp Tart
Deconstructed Milk Tart
Chocolate Mousse
Pastei Do Nates
Traditional Trifle with Whisky / Sherry / Port Infused Orange Jelly & Cream
Lemon Meringue
Apple Crumble & Cream
Cheese Cake
Chocolate Brownies
Cup Cakes
Variety of Meringues



WEDDING BRUNCH

R290 per head

Seasonal Fresh Fruits
Fruit Juice
Assorted Bread Basket & Toast
Muesli
Yoghurt
Farm Honey & Jams
Selection of Cheeses
Quiche
Scrambled Eggs (Free-Range)
Assorted Cold Meats
Grilled Bacon
Sautéed Mushrooms
Grilled Tomatoes
Pastei Do Nates, Mini Baked Cheesecakes, Apple Slices
Teas & Filter Coffee

SQ

Smoked Slices of Salmon with Cream Cheese and Bread Basket (Croissants, Bagels, Rye Breads)

