

SWARTLAND SOUTH AFRICA *lynbos* estate PAARDEBERG WINE FARM



WEDDING MENUS 2018

Wedding Menu Options

All our meals are home-made and prepared fresh in our kitchen on your wedding day. Our preference is local seasonal ingredients, free-range chicken and eggs, responsibly farmed meats, non-endangered fish species and organic ingredients.

Select from our range of canapes, starters, mains and desserts to create a unique menu prepared by our chef and winemaker.

All canapes, starters and desserts are plated. You are welcome to use canapes as your starter course or as an alternative our bread and pâté table. Main meals are self-served from two stations to avoid long queues.

Contact us if you have any special and/or dietary requirements for your wedding.



Canapes

Canapes are priced per individual item. We recommend between 4 to 5 canapes per person. Choose any of the following options:

R15 Canape Options:

Skewer of fresh seasonal fruits
Beetroot and cream cheese blini
Samoosa with sweet chilli dip
Vegetarian spring roll with chilli dream sauce
Quiche square with spinach and feta

R20 Canape Options:

Puff pastry tartlet filled with caramelised onion and topped with anchovy
Sticky glazed mini chicken skewer sprinkled with toasted sesame seeds
Baby tomato bocconcini on a skewer with homemade basil pesto
Prosciutto skewer with mint and melon/papaya in season
Caramelised onion and goats' cheese bruschetta

R30 Canape Options:

Pulled pork with spicy plum sauce served on bruschetta
Smoked salmon rose served on a slice of cucumber with cream cheese
Beef with garlic aioli served on a slice of beetroot
Lightly grilled prawns with lemon butter sauce or Thai dressing

Alternative to above canape options is a bread table at R60 per person
This includes different breads, chicken liver pâté, snoek pâté and jams.

Starters

Choose any of the following starter options:

Roasted red onion tarte tatin - R60

Delicious roasted red onion tarte tatin served with mixed seasonal leaves and a balsamic and honey glaze

Malay style fish cakes – R60

Fish cakes freshly prepared Malay style with mango atjar mayonnaise and a light seasonal salad

Pear and gorgonzola crostini – R60

Pear and gorgonzola crostini with honey vinaigrette served on a bed of seasonal salad. (only in pear season)

Beef carpaccio – R70

Beef carpaccio served with crisp organic rocket and parmesan shavings

Norwegian salmon – R85

Thai style cured Norwegian salmon served with leafy seasonal salad.

Mains

Choose any of the following main meal options:

Roasted aubergine lasagne – R190

Vegetarian lasagne layered with roasted aubergine, fresh tomato, ricotta and parmesan served with seasonal salad

Spanakopita with roasted butternut – R190

Vegetarian spanakopita served with roasted butternut and seasonal salad drizzled with balsamic and olive oil reduction

Lightly spiced coronation chicken - R190

Coronation chicken served warm with basmati rice, sambals and a light seasonal salad

Mediterranean olive and lemon chicken = R190

Olive and lemon chicken served with a traditional Greek salad

Roasted fillet of beef – R280

Roasted beef fillet served with oven roasted caramelized seasonal vegetables and potatoes with seasonal green leafy salad.

Mains

Choose any of the following main meal options:

Moroccan style slow roasted lamb shanks – R300

Slowly roasted lamb shanks topped with roasted almonds on couscous served with a seasonal Mediterranean salad

Roast beef fillet R300

Roasted beef fillet with a red wine jus served medium rare with potato wedges, cauliflower cream, beetroot and a seasonal salad

Fresh fillet of line fish – R300

Fresh fillet of line fish served with potato wedges and pea puree with a seasonal salad drizzled with balsamic and olive oil

Roasted rack of lamb - SQ

Roasted rack of lamb served with a wine infused sauce, creamed olive oil and rosemary mashed potato and accompanied with oven roasted cauliflower florets, cumin coriander and flaked almonds, sautéed green beans and rosemary baby tomatoes

Farm sourced lamb spit braai - SQ

Farm sourced lamb spit braai served with roasted seasonal vegetables and oven roasted baby potatoes

Baked Norwegian salmon - SQ

Baked Norwegian salmon and a lemon poppy sauce served with fragrant rice and fresh seasonal stir fried vegetables

Desserts

Choose any of the following dessert options:

Home-made crème brûlée - R50

Rich malva pudding – R55

Malva pudding with custard and vanilla ice cream

Country style apple crumble = R55

Apple crumble served with fresh whipped cream, homemade custard or vanilla ice cream

Home-made ice cream – R50

Two scoops of homemade ice cream (weddings of 40 or less only)

Choice of strawberry in season, Pina Colada in season, vanilla, crème brûlée, chocolate almond or lemon

Dark Swiss chocolate mousse – R60

Chocolate mousse with a chocolate shard and fresh whipped cream

Chocolate fondant – R60

Chocolate fondant baked and gooey on the inside served with fresh whipped cream

Spanish Panacotta – R70

Spanish Panacotta served with an orange brandy sauce and a dollop of freshly whipped cream

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