

SWARTLAND SOUTH AFRICA

*funbos* estate PAARDEBERG WINE FARM



## WEDDING MENUS 2020-2021

Prices valid for season 1 April 2020 to 31 March 2021. All prices include VAT



## 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:

### **R20 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

### **R25 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

### **R35 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

### **R45 Canape Options**

Smoked salmon rose served on a slice of cucumber with cream cheese

Lightly grilled prawns with lemon butter sauce or Thai dressing

### **Alternative to above 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** (in season)

Pear and gorgonzola crostini with honey vinaigrette served on a bed of seasonal salad.

### **Beef Carpaccio – R80**

Beef carpaccio served with crisp organic rocket and parmesan shavings

### **Norwegian Salmon – R95**

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 cold 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.

### **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.

## Mains

### **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 Brulee – R60**

### **Rich Malva Pudding – R60**

Malva pudding with custard and vanilla ice cream

### **Country-style Apple Crumble – R60**

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

### **Home-made Ice Cream – R60**

Two scoops of homemade ice cream (weddings of 40 or less only)  
Choice of strawberry in season, Pina Colada, vanilla, crème brulee, 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 – R60**

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



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# *fynbos* estate

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**Tel:** +27 22 487 1153 - **Fax:** +27 86 611 5125

**Address:** PO Box 526, Malmesbury, 7299, South Africa

[www.fynbosestate.co.za](http://www.fynbosestate.co.za) - [info@fynbosestate.co.za](mailto:info@fynbosestate.co.za)

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