



WEDDING MENU

STARTER

Harvest Table

Variety of Freshly baked breads, Butter, Jams, Pate and preserves with seasonal Fruit

SALADS

CHOOSE ONE (1) of the following options

Chefs Harvest Salad

Salad Greens, Cucumber, Coctails Tomatoes, Olives, Feta, Carrots and Salad Dressing

Creamy Potato Salad

Potato Salad with Bacon, Spring Onions, Cheese and Creamy Mayo Delight Dressing

Ribbon Pasta Salad

Ribbon Pasta, Cucumber, Sweetcorn, Red peppers, Coctail Tomatoes
Served with a Basil cream dressing

MAIN DISHES

CHOOSE ONE (1) of the following options

Roasted Leg of Lamb

Served with Basmati Rice, Heritage baked Pumkin Pie, Oven baked Cream Green Beans and Baby Garlic Potatoes

Karoo Lamb Pie

Served with Bonnet Rice, Baby Potato skewers, Pumpkin Fitters with Cinnamon Sugar, Creamy Baked Vegetables

Stuffed Chicken Roll

served with Spanish Rice, baked Pumpkin Tart, Creamy oven Vegetables

Creamy Spinach Chicken Portions

Served with Basmati Rice, freshly baked Mielie Bread, Garlic Baby Potatoes and Cream Green Beans

DESSERTS

Grandma's Malva Pudding

Served with Custard and Ice Cream





WEDDING MENU



STARTER

The Soup Serenade

A velvety spread of house-crafted creamy and hearty Soups, freshly prepared with locally sourced, seasonal ingredients. Thoughtfully paired with artisan breads and herb-infused butter.

Comfort in a bowl, elegantly served.

SALADS

CHOOSE ONE (1) of the following options

Chefs Harvest Salad

Salad Greens, Cucumber, Coctails Tomatoes, Olives, Feta, Carrots and Salad Dressing

Beet Salad

Well prepared Beet served with crumbled Feta, cucumber and dill, drizzled with an olive oil mustart vinegarett

Roasted Potato Olive Salad

Roasted Potatoes with olives drizzled with our Chef's secret creamy sauce

MAIN DISHES

CHOOSE ONE (1) of the following options

Tender Slow-Roasted Glazed Lamb Shoulder

Served with Roasted Cauliflower, Heritage baked Pumpkin Pie, Oven baked Creamy Green Beans and Baby Garlic Potatoes

Oven roasted Bacon Wrapped Beef Fillet

Maple Dijon Roasted Glazed Carrots , Pumpkin Tart, Served with a velvety Mushroom Sauce

Stuffed Chicken Roll & Karoo Lamb Pie

served with Spanish Rice, Sweet Potato Roll with cream, Green Bean Bundles wrapped in Bacon and drizzled with honey

Farm Sourced Lamb Spit Braai

Served with flavoured Rice, freshly baked Mielie Bread, Garlic Baby Potatoes and Creamy Bacon Green Beans

DESSERTS

Plated & Served at the table

Grandma's Malva Pudding

Served with Custard and Ice Cream

Chef's Baked Cheese cake

Served with Cream

