

# Menu

(Please Discuss with your Coordinator)

## After Ceremony Welcome drinks

(1 drink per person)

Jugs of

Alcoholic

Choose 1 option

Pomegranate Bellini

White Wine sangria; white wine, sparkling water, ginger & mint syrup and fresh seasonal fruit cubes

Classic Pimms

Non alcoholic

Choose 1 option

Sparkling Fruit punch with berries in season

Homemade lemonade

Fresh Lime cordial with soda water

Our cash bar will open after the ceremony

## After Ceremony Welcome Starter Snacks

Choose 4 options

Smoked salmon, Cream cheese and chives served on bruschetta

Chicken livers en Croute; chicken liver parfait, crisp bread, pickled red onion, coriander and balsamic

Roast Mediterranean Vegetable Tart; roast Mediterranean style vegetables, shortcrust pastry, goats cheese cream, balsamic glaze

Arancini; Parmesan and truffle arancini balls with a lime crème fraiche and burnt thyme

Anti Pasti platter consisting of herb marinated artichokes, Italian salami, Pastrami, homemade hummus, marinated olives with lime zest, sundried tomato & cream cheese dip, brie cheese slices

Tacos filled with pulled pork, jalapeno, lime crème fraiche, tomato, and fresh coriander

Chicken, fresh red chilli, crème fraiche, red onion salsa

Tuna, sesame, lime and chilli salsa, fresh coriander

## Main Course Buffet

Choose 3 meat options and 1 vegetarian option

Beef Wellington; Beef fillet peppered and wrapped in a short crust pastry served with a port jus

Pan fried line fish with a pine nut and leek cream sauce

Ossobuco; Slow cooked oxtail in a smoked tomato-based sauce

Chicken Ballantine; whole, deboned chicken stuffed and rolled with a mushroom and parmesan stuffing, slow cooked and then pan fried. Served with a brown butter and thyme sauce

Beetroot and Mint cured Salmon; pan fried salmon fillets served with a homemade brown butter hollandaise

Slow roasted pork belly served with a smoked apple sauce.

Roast leg of lamb with a rosemary and port jus.

North African Lamb neck curry

Layered Vegetable Lasagne

Cauliflower Curry

## Sides and accompaniments

### Choose 6 options

- Crispy roast potatoes
- Chargrilled tender stem broccoli served with toasted almonds and tahini
- Polenta and Parmesan fries
- Jasmine rice
- Potato Dauphinoise
- Roast baby carrots served with a brown butter honey sauce
- Traditional pap served with chakalaka sauce on the side
- Brinjal tartlet
- Roast butternut and feta salad
- Beetroot and goats cheese salad
- Chickpea salad with roasted butternut, feta, crispy onions, tossed in a coriander vinaigrette and top with toasted cashew nuts
- Couscous salad with roasted red & yellow peppers, toasted seeds, and fresh herb vinaigrette

## Dessert

### Choose 3 options

- NY Style baked cheesecake  
(Either mixed berry, plain or salted caramel)
- Crème Brulee; classic vanilla
- Chocolate Mousse, Dark chocolate mousse, milk chocolate mousse, shortbread crumb and white chocolate rocks
- Passion fruit Posset; passion fruit flavoured fridge set cream
- Chocolate brownies
- Chocolate ganache, brandy snap tart, served with ice cream