

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