



Menu's

Arrival Snacks

R50 per person | Choice of 5 items, to be served on arrival

Snack options

Vegetable spring rolls with sweet chilli dipping sauce

Sweet & sour chicken kebabs

BBQ beef kebabs

Devils on horseback ~ prunes wrapped in bacon

Smoked salmon & cream cheese canapés

Seasonal fruit kebabs

Camembert & green fig tartlets

Corn fritters topped with bacon & avo (*seasonal)

Greek meatballs

Mini pita's with a Cajun chicken filling

Spanakopita

Oysters (*extra charge)



Set Menu Choices

R185 per person | Please choose one starter, one main course, one dessert, and tea/coffee included
Bread basket & butter included

Starter

Soup

Sweet potato, coconut and ginger | Butternut and orange | Potato and leek | Split pea and ham

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Butternut and feta strudel served with caramelized peppers and onions

~

Trio of Pâté's served with a petit salad

Smoked salmon-, biltong-, and butternut and feta pâté

~

Crisp vegetable springrolls served with a sweet chili dipping sauce

~

Gourmet Salad

Salad leaves topped with slow-roasted tomatoes, cucumber ribbons, grilled butternut & baked feta

Main Course

Slow-roasted shoulder of lamb with red wine jus served with creamed potato bake and a vegetable bundle

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Beef fillet with pepper sauce served with roasted potato wedges and julienne vegetables

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Chicken breast with a Mediterranean stuffing served with cream-based basil pesto sauce, potato croquettes and seasonal vegetables in a crisp phyllo basket

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Line fish with an orange and basil sauce served with herbed baby potatoes and seasonal vegetables

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Slow-roasted lamb shanks served with herbed mashed potatoes and butternut wedges baked in an orange and honey sauce

Please add R30 per person

Dessert

Baked vanilla cheesecake served with a berry sauce and ice cream

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Crème brûlée served with almond biscotti

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Chocolate brownies served with Amarula ice cream

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Traditional Malva pudding with crème anglaise and ice cream

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Mille Feuille meringue with seasonal fruit and whipped cream

Tea & Coffee



Buffet Menu Choices

Price R245 per person | A minimum of 80 guests are required for buffet menus
Please choose one item from each category, one plated starter, one plated dessert, and tea/coffee included
Bread basket & butter included

Fish

Oven-baked line fish with an orange and basil sauce

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Seafood Paella (with Chorizo)
Please add R20 per person

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Mussels in a garlic cream sauce

~

Thai seafood curry

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Prawns (in shell) in a garlic butter sauce
Please add R30 per person

Meat

Slow roasted shoulder of lamb with a red wine jus (deboned and rolled)

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Beef fillet with pepper or mushroom sauce

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Traditional Bobotie (beef steak mince)

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Venison potjie

~

Oxtail

Chicken

Cape Malay chicken curry

~

Stuffed chicken breasts in a thyme sauce

~

Sweet and sour chicken portions

~

Creamed chicken and broccoli bake

~

Chicken pie

Starch

Cous cous

~

Basmati rice

~

Yellow rice (raisins optional)



Potatoes

Roasted potato wedges

~

Herbed baby potatoes

~

Creamed potato bake

Vegetables

Seasonal vegetables

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Creamed spinach with parmesan

~

Pumpkin fritters

~

Broccoli and cauliflower gratin

~

Orange infused baby carrots

Salads

Garden salad

~

Rocket, beetroot and feta salad

~

Corn, lentil, peppadew and *avocado salad

* *seasonal*

~

Mediterranean chickpea salad

~

Honey and mustard new potato salad

Desserts

Baked vanilla cheesecake served with a berry sauce and ice cream

~

Crème brûlée served with almond biscotti

~

Chocolate brownies served with Amarula ice cream

~

Traditional Malva pudding with crème anglaise and ice cream

~

Mille Feuille meringue with seasonal fruit and whipped cream

Tea & Coffee



Wine List

Sparkling Wine

House of JC Le Roux Sauvignon Blanc € R75.00

House of JC Le Roux Le Domaine € R75.00

Simonsig Kaapse Vonkel € R115.00

White Wine

Delheim Sauvignon Blanc € R85.00

Green fig and passion fruit aromas, backed by fresh tropical fruit undertones. Refreshing with a lingering, crisp and dry finish.

Delheim Chardonnay € R85.00

This lightly oaked style combines citrus and white peach aromas with freshness. The wine is elegant, well balanced and lingers on the palate.

Delheim Three Springs Chenin Blanc € R65.00

Balanced and bit shy on the nose, with flavours from peach and guava juicy, sweet sour at the palette

Delheim Sauvignon Blanc / Chenin Blanc € R65.00

The natural crispness of Sauvignon Blanc enhances the delicate fruit of Chenin Blanc. This is a charming, versatile wine with aromas of tropical fruit and citrus.

Delheim Gewürztraminer € R100.00

A semi sweet wine. Litchi and floral aromas, complemented by hints of lime and a spicy finish. Elegant, with a good balance between sugar and acidity.

Delheim Spatzenbreck € R65.00

A 100% Chenin Blanc sweet wine. A richly concentrated wine with dried apricot and orange peel aromas. Good balance between sugar and acidity, with a lingering aftertaste.

Rosé Wine

Delheim Pinotage Rosé € R65.00

Radiant hues of pink with layers of strawberry and raspberry aromas. The wine is medium dry, crisp with a refreshing finish.

Red Wines

Delheim Pinotage € R105.00

Blackberry and plum aromas, backed by mocha and vanilla undertones. A well balanced wine with finesse & a lingering aftertaste.

Delheim Shiraz € R115.00

Complex, with blackberry aromas, backed by pepper and spicy undertones. The wine has silky tannins and a smooth finish. Drink now or mature for up to 5 years after vintage.

Delheim Merlot € R90.00

An elegant wine with black cherry aromas, complemented by hints of coffee bean and dark chocolate. Well balanced, with silky tannins and a smooth finish.

Delheim Cabernet Sauvignon € R115.00

Concentrated with expressive fruit aromas, backed by liquorice and mint undertones. The wine is full-bodied & lingers on the palate.

Delheim Cabernet Sauvignon & Shiraz Blend € R65.00

Blackberry and dark chocolate aromas, backed by vanilla undertones. The wine is elegant and lingers on the palate.