

Market – Function/Wedding Set Menu Options – 2016

- Personalise your own Wedding/Function Set-Menu to your Preference/Budget.
- Choose any 2 starters, 4 Mains, 2 Desserts or part thereof to construct your own set-menu.
- Main Only – R200
Starter & Main – R295
Main & Dessert – R250
Starter, Main and Dessert – R350
- For Starter Canapé Option – Please refer to our Canapé Menu

Starters (Choose 2 from):

1. Stuffed Pork belly slowly braised on aromatic vegetables and red wine served on a bed of Coleslaw with crispy bacon bits

Or
2. Japanese 7 spice dusted grill Prawn served on cucumber and rocket salad finished with pickled ginger aioli

Or
3. Twice baked butternut soufflé with gorgonzola drizzle topped with onion marmalade

Or
4. Pear and gorgonzola salad with caramelized pecan nut and balsamic port glaze

Or
5. Game Carpaccio (subject to availability) served with pickled baby veg and micro herbs

Or
6. Caprese Salad, fresh mozzarella served with charred cherry tomato and pickled beetroot

Mains (Choose 4 from):

1. Fresh Line fish seasonally prepared (Depends on availability on the day and style of Fresh Line Fish – Tuna, Norwegian Salmon, Sword Fish or White Flesh Game Fish)

Or
2. Fillet of Beef served on leek risotto with mushroom and port jus finished off with crispy onion rings

Or
3. Broad bean, kidney bean and cannellini bean aglio olio served on tagliatelle with rocket, cherry tomato and parmesan

Or

4. Grilled Pork loin chop served on pea puree with char grilled peaches and wilted greens finished with jus
Or
5. Oven baked Aubergine rolls stuffed with spinach ,ricotta, feta cheese then finished with tomato relish and basil pesto
Or
6. Lamb shank slow braised with red wine served on fresh vegetable Moroccan cous cous
Or
7. Rosemary crusted rack of Lamb served with minted new potatoes with baby carrots and port jus
Or
8. Roasted chicken breast, stuffed with goats cheese and red pesto served on basil pesto baby potato finished with ratatouille
Or
9. Roasted baby root vegetable salad served with homemade gnocchi and goats cheese

Desserts (Choose 2 from)

1. Baked cheesecake with berry coulis
Or
2. Chef's Dessert Special (Ask our function Manager)
Or
3. Cranberry and Cashew Nut Chocolate Brownie topped with homemade vanilla ice-cream
Or
4. Vanilla and Yoghurt Panna Cotta with seasonal fruit salad
Or
5. Decadent Chocolate Mousse Cake, layers of white chocolate and dark chocolate mousse with a coconut biscuit base served with berry compote