

## Market Function/Wedding Set Menu Options 2018

- 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 R205  
Starter & Main R280  
Main & Dessert R265  
Starter, Main and Dessert R325
- For Starter Canapé Option Please refer to our Canape Menu

### Starters (Choose 2 from):

1. Crispy pork belly bites, slow cooked pork belly cubes flour dusted and fried served with pea puree and red cabbage sauerkraut  
  
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. 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. Roasted chicken breast, stuffed with goats cheese and red pesto served on basil pesto baby potato finished with ratatouille  
Or
8. Roasted baby root vegetable salad served with homemade gnocchi and goats cheese

### Desserts (Choose 2 from)

1. Baked cheesecake with berry coulis  
Or
2. Cranberry and Cashew Nut Chocolate Brownie topped with homemade vanilla ice-cream  
Or
3. Vanilla and Yoghurt Panna Cotta with seasonal fruit salad  
Or
4. Decadent Chocolate Mousse Cake, layers of white chocolate and dark chocolate mousse with a coconut biscuit base served with berry compote