

## FUNCTION MENU'S

### Please create your own menu:

#### All menu's are served:

Homemade bread with butter and preserves

#### **Starter : Please choose 1**

- Roast vegetable & goats cheese tart
- Crusted goats cheese served on a cherry tomato and basil compote
- Pan fried baby squid served with marinated peppers, rocket and aioli
- Nicola potato, home-cured bacon and Taleggio gratin ( a must for winter!)
- Buffalo Mozzarella, confit tomato and fresh basil salad.
- Gorgonzola, pear and Walnut salad served with a light dressing
- Smoked springbok carpaccio served with rocket and Parmesan shavings
- “Plaasbord” A selections of cheeses, cured meats and pickles (not plated)
- Tongue salad served with sour cream potatoes, pickled beetroot and a sweet mustard sauce
- Home cured salmon, pickled cucumber, fennel shavings and cherry tomatoes
- Fresh Garden pea and Prawn risotto

#### **Main Course:**

#### **Meats: Please choose 2**

Sout Rib

*Traditional South African slow cooked cured lamb rib*

Lamb Shoulder

*Succulently roasted lamb shoulder, “fall off the bone”*

Beef Short Ribs

*In Towerbosch marinade, “braaied” to perfection*

Pork Belly

*Confit belly, rubbed with our home-made spice mix*

Beef Sirloin

*Well Matured beef sirloin- Only served Medium Rare by chef's recommendation*

Free range Chicken thighs

*Farm-reared chicken done to perfection*

Traditional chicken pie

*Like your Grandma used to make it, with a sour cream pastry!*

Venison pie

*Karoo classic served with Preserves*

Beef Fillet (**surcharge per person**)

*Rolled in freshly ground black pepper and coriander*

#### **Vegetables: Please choose 2**

Roast butternut / Basmati Rice / Wild Rice / Marmelade Sweet potato / Roast Potatoes / Sweet Pumpkin with cinnamon /Courgettes Provençale /Braised cabbage with caramelised onions/ Braised Red cabbage/ Vegetable Melange/ Glazed Carrots/ Roast vegetables / Potato Gratin / Pepper Beans/ Cauliflower and Broccoli with White Sauce

**Salads: Please choose 2**

Coleslaw / Tomato & onion salad / Tabbouleh / Cous Cous salad/ Baby potato salad with vinaigrette/ Towerbsoch salad /“Wortel en Pynappel slaai ” / Potato salad / Beetroot and feta salad / Broccoli and Bacon lardon salad

**Desserts: Please choose 1**

Sticky Toffee and Apple Pudding served with Soft Chantilly Cream

Malva pudding with vanilla ice cream

Chocolate and Peppermint tart

Yogurt and Vanilla Panna Cotta with a Passion fruit jelly

Apple and pear crumble served with vanilla custard

Baked Cheesecake, served with a berry compote

Dark chocolate pudding served with Vanilla ice cream

Lemon tart

Vanilla Crème brûlée

**Coffee and tea is included in all the menu's**

**Please note:**

**It is compulsory to choose a 3 course meal with the selected vegetables and salads.**

**We charge a cake cutting fee of R200.00. When you choose not to have a dessert, but your wedding cake/ cupcakes as dessert, a charge of R18.00 per person is applicable.**