



Wedding Plated Dinner

Menu

Starter

Asparagus risotto with a rocket and water cress salad and a lemon chive moose

Or

Mini tapas platters: marinated peppers, grilled calamari, caper berries, hummus, Parma ham, stuffed pepperdews, rocket and olives with toasted brochette

Entrée

Lobster bisque served in espresso cups

Pallet cleanser

Watermelon and champagne sorbet

Main course

Seared duck breast served on zesty couscous with roast carrots, potato and parsnip and a caramelized onion white wine reduction

Or

Seared fillet served with caremelised onion and red wine gravy, roasted vegetables and fat rosemary potato wedges

or

Grilled linefish with lemon hollandaise served with steamed asparagus and herbed rice

Homemade tartare sauce

or

Chicken stuffed with brie and cranberry rolled in parma ham served on Cauliflower risotto

Dessert platters

Chocolate truffles

Mini lemon meringues

Mini cheese cakes

Berry tartlets served with cream