



GRAND DÉDALE

ELEGANT COUNTRY HOUSE LIVING
ON DOOLHOF WINE ESTATE



FUNCTION & WEDDING MENU SUGGESTIONS

Canapés

Springbok phyllo cigars with a prune & port sauce

Chicken liver parfait on crostini

Parma Ham, pine nut & rocket crepes

Marinated tender beef skewers with a sauce verde

Lamb samoosas with mint-yoghurt dip

Smoked snoek profiteroles with homemade fruit chutney

Potato rösti topped with Mascarpone, smoked salmon trout & dill

Lime infused prawns with chili-mayonnaise

Thai fish cakes with an Asian soy sauce

Zucchini fritters topped with pepperdew cream cheese

Caprese skewers - roasted cherry tomatoes, Wellington Buffalo Mozzarella and basil

Mini puff pastry with caramelized onion & goats' cheese

Fruity Gazpacho shots with fresh herbs

Fresh seasonal fruit kebabs

Choose 4 (6 bites per person)

Choose 6 (9 bites per person)

Choose 8 (12 bites per person)

Sushi canapés or an oyster bar can be arranged at a surcharge

3-course set menu

Homemade bread with plain or herb butter

Starters (choose one)

Foxenburg goat's cheesecake with spiced pear salad and balsamic vinaigrette (v)

Nectarines wrapped in Parma ham served with a baby leaf salad

Seared tuna with Niçoise style vegetables

Venison Carpaccio with herb salad, zesty caper vinaigrette and shavings of Shepherd's cheese

Grilled Norwegian salmon with sherry vinegar, caper & parsley drizzle on baby vegetable salad

Potato Gnocchi with wild mushrooms and wilted spinach in a creamy gruyere sauce (v)



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Main course (choose one)

Pepper crusted beef fillet served on herbed potato rösti with sautéed baby vegetables, and a bone marrow jus

Almond crusted kabeljou on crushed new potatoes, with steamed fine green vegetables, tarragon butter and roasted cherry tomatoes

Grilled venison loin on sweet potato & butternut puree, served with oyster mushrooms, wilted spinach and a creamy black pepper infusion

Grilled kingklip topped with chili butter and served on sautéed mange tout and saffron rice

Braised lamb shank with leeks and fine beans on a grilled polenta cake in a tomato-rosemary sauce

Cape Salmon wrapped in spinach served on nutty Basmati rice with curried capsicum & tomato vinaigrette

Herb crusted rack of lamb with oven roasted aubergine and tabouleh couscous, served with a parsley-lemon pesto sauce

Vegetarian main course options

Spinach, ricotta, brown mushroom and pecan nut strudel with a roasted tomato sauce

Vegetable mille feuille wrapped in phylo served with a creamy herb sauce

Cherry tomato & goat's cheese tart served with a warm vegetable salad

Dessert (choose one)

Baked cheesecake with chocolate-coffee crust and coulis

Vanilla pod panna cotta with hazelnut truffles and fresh strawberries

Espresso & chocolate crème brûlée with pistachio biscotti

Lemon & berry brûlée tart

Whiskey semifreddo with chocolate crumble and fresh seasonal fruit

Please note

- All ingredients are subject to availability depending on the season
- Unfortunately we are not able to offer a choice on the day, dietary requirements and numbers have to be confirmed at least 30 days prior to the function
- 4 and 5 course menus, buffet & platter style menus can be arranged on request and are subject to a surcharge
- Prices are subject to a standard increase for the 2011/12 season
- All prices are inclusive of VAT at the current rate of 14%, but excluding 10% service charge