



GRAND DÉDALE

ELEGANT COUNTRY HOUSE LIVING
ON DOOLHOF WINE ESTATE



FUNCTION & WEDDING MENU SUGGESTIONS 2018/19

Canapés

Meat options

Confit duck phyllo cigars | plum sauce

Quail scotch eggs | truffle hollandaise

Lamb koftas | tortilla | tzatziki

Chicken wing lollipops | soy & honey | sesame seeds

Sliced rump steak | flat bread | rocket | organic Shepherd cheese | chimichurri sauce

Fish & seafood options

Smoked salmon | dill mousse | salmon caviar | caper berries

Cajun spiced crumbed calamari | lemon & garlic aioli

Smoked snoek pâté | Melba toast | pickled cucumber | gooseberry chutney

Chermoula spiced potato wrapped prawns | roasted pepper rouille

Italian fish cakes | smoked tomatoes

Vegetarian options

Pesto marinated Wellington buffalo mozzarella | cherry tomatoes | fresh basil leaves

Green asparagus spears | phyllo pastry | Parmesan cheese | Dijonnaise dip

Mushroom & walnut wonton | Ponzu sauce

Three cheese arancini

Chickpea falafel | mint yoghurt

Choose 4 (6 bites per person) - R120.00

Choose 6 (9 bites per person) - R180.00



GRAND DÉDALE

ELEGANT COUNTRY HOUSE LIVING
ON DOOLHOF WINE ESTATE



3-course set menu

Homemade bread rolls & butter

Starter options (choose one)

Eland Carpaccio

rocket | Shepherd cheese | horseradish mousse | tomato confit | caper-celery salsa

Chicken ballotine

spinach & buffalo feta mousseline | sundried tomato & olive terrine | pancetta crisp | micro basil

Vodka & beetroot cured salmon

pickled cucumber | avocado mousse | pea shoots | rye cracker

Smoked duck breast

buffalo feta | watercress | peas | pomegranate | raspberry vinaigrette

Main course options (choose one)

Grilled beef fillet

truffle almond croquettes | butternut puree | fine green vegetables | bone marrow | Marchand de vin sauce

Szechuan peppered venison medallions

fried chevre gnocchi | sugar snap peas | baby beetroot | blueberry jus

Rosemary & garlic braised lamb shank

soft polenta | green asparagus | roasted pesto tomatoes | bacon bits

Pan-fried line fish

sundried tomato arancini | chive wrapped fine green beans |
Parmesan & cauliflower mousse | watercress | Sicilian salmoriglio sauce

Smoked duck leg

pumpkin mash | tender stem broccoli | sautéed orange and kale | pea velouté | black cherry sauce

Slow cooked wild boar roast

parsnip puree | wild mushrooms | onions rings | baby carrots | jus



GRAND DÉDALE

ELEGANT COUNTRY HOUSE LIVING
ON DOOLHOF WINE ESTATE



Vegetarian main course options

Wild mushrooms | polenta coins | charred tender stem broccoli | vine tomatoes | crottin cheese mousse

Zucchini and corn fritters | smoked tomato and eggplant stew | artichoke | black olives

Dukkah roasted butternut | grilled halloumi | fresh peas | hummus | blistered peppers | coriander salsa

Canapé style dessert buffet including tea & coffee (choose maximum four items)

Baked cheesecake | espresso-nut crust | Amarula caramel (GF)

Churros with dulce de leche

Mini lemon meringues cup cakes

Flourless chocolate cherry hazelnut squares (GF)

Dark chocolate marbled millionaire's shortbread with salted peanuts

Cardamom crème brûlée tartlets | mango and orange | toasted coconut

Baklava phyllo cups | poached pears | pistachios | mascarpone

Fresh seasonal fruit skewers (GF)

R430.00 per person

Add a cheese board with local cheese, fresh fruit, nuts and biscuits to your dessert buffet

Small (up to 40 guests) – R2,100.00

Medium (up to 80 guests) – R4,200.00

Large (up to 120 guests) – R6,300.00

Please note

- All prices are inclusive of VAT at the current rate of 15% and inclusive of 10% service charge.
- Prices include additional chefs and kitchen hands, standard crockery, cutlery and table glassware.
- All ingredients are subject to availability.
- Unfortunately we are not able to offer a choice, dietary requirements and numbers (maximum 10%) 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.
- Food tastings can only be arranged once the wedding is booked and confirmed.
- The above menus are suggestions and there is some flexibility to discuss alternative options. In this case, it is essential to meet with our chef before a tasting can be arranged.
- For a food tasting, we can offer a maximum of 8 items (usually 2 canapés, 2 starters, 2 main courses and 2 desserts)
- Prices are subject to a standard increase for the 2019/20 season.