



# GRAND DÉDALE

ELEGANT COUNTRY HOUSE LIVING  
ON DOOLHOF WINE ESTATE



## FUNCTION & WEDDING MENU SUGGESTIONS 2019/20

### Canapés

#### *Meat options*

Confit duck phyllo cigars | plum sauce

Quail scotch eggs | truffle hollandaise

Chicken wing lollipops | soy & honey | sesame seeds

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

Chorizo | green olives | exotic tomatoes | mozzarella | French baguette

#### *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

Seared tuna | sesame seed | avocado | mango | coriander

#### *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

Avocado gazpacho | buffalo yogurt | yuzu | cumin

Three cheese arancini

Chickpea falafel | mint yoghurt

*Choose 4 (6 bites per person) – R130.00*

*Choose 6 (9 bites per person) – R195.00*



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## 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

Lamb shank croquettes

grilled eggplant | chevin | young carrots | pickled baby onions | salsa verde

### 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

Bacon wrapped pork fillet

peas | young carrots | fennel mash | red cabbage | baby apple | green peppercorn jus



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## Vegetarian main course options

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

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

Grilled cauliflower steaks | cashew nuts | pearl couscous | pomegranate | Brussel spouts | choron sauce

## 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

Variety of handcrafted chocolate (GF)

Fresh seasonal fruit skewers (GF)

**R465.00 per person**

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

Small (up to 40 guests) - R2,270.00 | Medium (up to 80 guests) - R4,535.00

Large (up to 120 guests) - R6,800.00

### 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.
- Prices are valid for the 2019/20 season and subject to a standard year-on-year increase.
- 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 tasting selection will be charged for accordingly.
- 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)
- Food tastings have to be arranged at least 6 weeks prior to the function and the menu has to be confirmed at least 30 days prior to the function.