



GRAND DÉDALE

ELEGANT COUNTRY HOUSE LIVING
ON DOOLHOF WINE ESTATE



FUNCTION & WEDDING MENUS 2020/21



Canapés

Meat options

Confit duck phyllo cigars | plum sauce

Quail scotch eggs | truffle hollandaise

Chicken wing lollipops | soy & honey | sesame seeds (GF)

Smoked lamb | cucumber | eggplant | chimichurri (GF)

Chorizo | green olives | exotic tomatoes | mozzarella | basil (GF)

Fish & seafood options

Smoked salmon | dill mousse | salmon caviar | nori | fennel (GF)

BBO octopus | squid ink mayonnaise (GF)

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

Chermoula spiced potato wrapped prawns | roasted pepper rouille (GF)

Seared tuna | sesame seeds | avocado | mango | coriander (GF)

Vegetarian options

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

Mushroom & walnut wonton | Ponzu sauce

Avocado gazpacho | coconut yogurt | yuzu | cumin (GF/vegan)

Three cheese arancini

Goat cheesecake | thyme short bread | red onion & cranberry relish

Choose 4 (6 bites per person) – R130.00 | Choose 6 (9 bites per person) – R195.00

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

Vodka & beetroot cured salmon

pickled cucumber | avocado mousse | pea shoots | seed cracker

Smoked duck breast

Caciotta cheese | 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

almond crusted truffle potato bon bons | 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 | onion rings | baby carrots | rosemary jus

Bacon wrapped pork fillet

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

Vegetarian starter/main course options (can be adapted to vegan)

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

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

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

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

Baked cheesecake | espresso-nut crust | white chocolate mousse | fruit caviar (GF)

Blueberry mousse | lemon sponge | Amarula panna cotta

Mini lemon meringue 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

Date, pecan nut and dark chocolate brownie (vegan)

Variety of handcrafted chocolates (GF)

Fresh seasonal fruit skewers (GF/vegan)

R465.00 per person

Add an optional cheese board to the 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 2020/21 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.