



Plated Wedding Lunch or Dinner

Starters:

- **Grilled pear and Gorgonzola Ribbon salad –**
Delicately grilled and caramelized pear wedges combine beautifully to offset the tangy saltiness of Gorgonzola cheese on a bed of salad leaves and a berry vinaigrette
- **Beef Carpaccio –** Succulent, wafer thin slices of rare Beef carpaccio served with crisp organic rocket and Parmesan shavings
- **Smoked Chicken Mesclun –** Slow smoked chicken breast sliced and combined with a winter salad of roasted parsnips, Mirin roasted carrots, mixed herb salad leaves and finished with classic vinaigrette and toasted, slivered almonds
- **Butternut ravioli with burnt sage butter sauce –**
Handmade square pockets of pasta filled with butternut and served with a hot butter sauce and crispy sage leaves, sprinkled with parmesan shavings

- **Hot smoked Green-tea infused Salmon** – Slow marinated in a Japanese broth of green tea, soy and wasabi then flash fried in sesame oil and glazed with Mirin, served with wilted Asian greens

Main Course

- **Roasted Aubergine Lasagna** – Vegetarian lasagna layered with roasted aubergine, fresh tomato, ricotta and parmesan served with seasonal salad
- **Spanakopita with Roasted Butternut** – Vegetarian spanakopita served with roasted butternut and seasonal salad drizzled with balsamic and olive oil reduction Lightly-spiced
- **Chicken Involtini** – malletted free-range chicken breasts lined with Prosciutto, sage and mozzarella, rolled up and poached sous-vide before being finished in a hot pan, served with linguine a 'la crème, crisp green vegetables
- **Fillet of Beef** – Roasted beef fillet served with oven roasted caramelized seasonal vegetables and fondant potatoes
- **Moroccan-style Slow Roasted Lamb Shanks** – Slowly roasted lamb shanks topped with roasted almonds on

couscous served with a seasonal selection of grilled Mediterranean vegetables

- **Roast Beef Fillet** - Roasted beef fillet with a red wine jus served medium rare with potato wedges, cauliflower cream, beetroot and a seasonal baby vegetables.
- **Fresh Fillet of Line Fish** – Fresh fillet of line fish served with potato wedge/ parmesan mash potatoes, pea puree and pan-fried julienne vegetables
- **Roasted Rack of Lamb** – Roasted rack of lamb served with a wine infused sauce, creamed olive oil and rosemary mashed potato and accompanied with oven roasted cauliflower florets, cumin coriander and flaked almonds, sautéed green beans and rosemary baby tomatoes
- **Deboned Jerusalem Leg of Lamb** – Farm sourced lamb with a signature Ottolenghi spice blend slow roasted over 5 hours, sliced and served with roasted seasonal vegetables and a thyme potato rösti.

Dessert Table with wedding cake as the main attraction

A beautifully styled, sparkling display of sweet delights. Our approach is to allow sufficient quantities of desserts for each guest to enjoy at least two options in addition to wedding cake

Platters of Fruit skewers with a passion fruit drizzle

- Red fruit and Berries atop whipped cream nestled on a brown sugar Pavlova
- Blueberry and white chocolate Frangipane tarte with crème fraiche and toasted almond slivers
- Our secret recipe Belgian chocolate mousse topped with white chocolate shavings and whipped cream
- A selection of large homemade pastel colored and 5 flavours of macaroons presented in hatboxes
- Pain au chocolate bread and butter pudding is a delicious take on the classic, served warm with vanilla cream
- Straight from the oven Malva pudding served with homemade Crème Anglaise (a light custard)

- Mini raspberry tarts in a butter short crust pastry and served with a coulis glaze of red fruits
- A mixed selection of mini donuts – something fun for all ages and goes well with a coffee after dinner
- Apple and Spice Bundt cake with a zesty lemon drizzle and topped off with sprinkle of walnut nibs

Gourmet Street Bites

10.30pm onwards - once the celebrations kick into high gear, gourmet street food will be circulated.

- **Beef and Cheddar sliders** – Mini burger topped with caramelized onions and cheddar cheese on a brioche cocktail roll
- **Variety of pizza topping slices** – Pick from a list of pizzas to be made on site in our portable pizza oven:
- **French fries in a newspaper cone** – Just what everyone craves after a good evening spent with friends and at the bar. Choose your favourite sauce from cheese, mushroom or classic ketchup/ mayo.