

Dunkeld Country Estate

Wedding Menu

Plated for up to 70 guests

Select from the plated starter, plated main and plated dessert section
price per person

R225.00

OPTION 1 PLATED

1 Starter

1 Main

1 Dessert

R265.00

OPTION 2 PLATED

Choice of 2 Starters

1 Main

Choice of 2 Desserts

R305.00

OPTION 3 PLATED

Choice of 2 Starters

Sorbet

Choice of 2 Main

Choice of 2 Desserts

R335.00

OPTION 4 PLATED

One Cold Starter

One Hot Starter

Sorbet

Choice of 2 Main

Choice of 2 Desserts

For all main course dishes please select 1 Starch and 2 Vegetables.

All main courses to be served with the same vegetables
where there is a choice given to the guest.

Kids charged at R60.00

Please select dishes from the kiddy's menu

Dunkeld Country Estate

Wedding Menu

Buffet for up to 120 guests

Select from the plated starter, buffet main, plated dessert or buffet dessert section. Price per person

R235.00

OPTION 1 BUFFET

1 Plated Starter

3 Buffet Main

5 Salad and Vegetables

1 Starch

2 Buffet Desserts OR 1 Plated Dessert

R265.00

OPTION 2 BUFFET

1 Plated Starter

4 Buffet Main

5 Salad and Vegetables

2 Starch

3 Buffet Desserts OR a Choice of 2 Plated Desserts

R295.00

OPTION 3 BUFFET

Choice 2 Plated Starters

4 Buffet Main

6 Salad and Vegetables

2 Starch

3 Buffet Desserts OR a Choice of 2 Plated Desserts

R325.00

OPTION 4 BUFFET

Choice 2 Plated Starters

Sorbet

5 Buffet Main

6 Salad and Vegetables

3 Starch

3 Buffet Desserts OR a Choice of 2 Plated Desserts

Kids charged at R60.00

Please select dishes from the kiddy's menu

PLATED STARTERS

Hot Starters

Hot Feta.

Greek feta rolled in a batter then pan fried until golden brown, served with a lemon butter herb sauce and a fresh tomato and cucumber sambal.

Chicken Livers.

Pan fried chicken livers lightly seasoned with paprika and coriander and served in an orange peri-peri mint sauce.

Asparagus and Parmesan Cheese Parcels {seasonal}.

Asparagus spears prepared in a Italian parmesan cheese sauce.
Served in a golden phyllo pastry parcel.

Tempura Prawns.

Prawns covered in a tempura batter and deep-fried, sided by a green salad and tar-tar sauce.

Mussels.

Mussels in a white wine and cream sauce, served with home-made bread.

Phyllo Pastry Parcel.

Stuffed with black mushrooms, mozzarella cheese and cream spinach
Baked until golden brown.

Soup Starters

Green Pea and Ham Soup.

A rich pea and vegetable broth thickened with cream and garnished with crisp bacon accompanied by freshly baked home-made bread.

Orange and Butternut Soup.

A delicious rich and creamy butternut soup accompanied by freshly baked home-made bread.

Creamy Potato Soup topped with Cheddar Cheese.

Accompanied by freshly baked home-made bread.

Spicy Cream of Tomato Soup and Home-Made Bread.

Accompanied by freshly baked home-made bread.

Vegetable Broth

Chunky seasonal vegetable soup, served with home-made bread.

Cold Starters

Beef Biltong Carpaccio.

Very wet, pure South African beef biltong slices, topped with crumbed traditional feta cheese, preserved pears and drizzled with olive oil and balsamic vinegar.

Springbok Carpaccio

Natural wood smoked Karoo springbok, served with shaved Italian parmesan cheese and mango slices. Dressed with olive oil and balsamic vinegar and sided by herb salad.

Delicious Chicken Liver Pate’.

Served with side salad and melba toast.

Trout Roulade served with Melba Toast.

Trout pate’ wrapped in cold smoked trout slices.

Served with pineapple and a balsamic reduction.

Parma Ham and Melon.

Parma Ham and melon slices served with fresh herbs.

Accompanied with a strawberry and balsamic reduction.

Beef biltong and mango salad.

Fresh salad with beef strips, mango and a blue cheese dressing.

Avo and Biltong.

Avocado filled with a cream cheese and biltong sided with a herb salad.

Phylo Pastry Parcel.

Stuffed with black mushrooms, mozzarella cheese and cream spinach.

Baked until golden brown.

Capre’ Salad

Mozerella cheese and tomato salad, with a balsamic herb dressing.

Topped with basil pesto.

Sorbet

Mint

Lime

Grapefruit

Strawberry

Mango

litchi

If you have any queries or suggestions where you would like to change or ad a dish please contact us.

PLATED MAIN COURSES

Main Course Plated

Mango Groove Trout.

Whole de-boned trout, stuffed with mango, feta and thyme.

Oven baked in foil with butter and cocktail tomatoes.

Grilled Trout and Balsamic Cherry Tomatoes.

Accompanied by a Lemon Butter Sauce.

Grilled Kingklip.

Served with a shrip sauce.

Baby Sole

Whole baby sole, served with a lemon butter sauce.

Grilled Pork Fillet Medallions served with a Creamy Peach Sauce.

Lemon Chicken.

Tender slices of chicken breast, pan-fried with butter and origanum, simmered in a creamy white wine and lemon juice sauce.

Grilled Chicken Pieces.

Chicken pieces marinated in a lemon and herb sauce. Grilled to perfection.

Phyllo Parcel

With pan-fried black mushrooms and cream spinach, blue cheese and mozzarella.

Chicken Pie.

Jappie's famous chicken pie. Topped with puff pastry and individually baked until golden brown.

Grilled Chicken Breast.

Served with a roasted red pepper sauce.

Stuffed Chicken Breast.

Chicken breast stuffed with baby spinach wrapped with bacon and grilled to perfection.

Lamb Cutlets

Grilled lamb cutlets with rosemary and marmalade.

Roasted Fillet

Fillet steak stuffed with feta cheese and fresh herbs

Curried Vegetable Stew

Vegetable stew served in a puff pastry casing

STARCHES PLATED

Potato Bake.

Layers of potato, garlic and cream.

Mash Potatoes with Fresh Herbs

Baked Potato and Sour Cream.

Steamed New Potatoes with Butter and Parsley.

Roasted Potatoes with Rosemary.

Cous-Cous with Sun Dried Fruit and Caramelized Onion.

Pap and Tomato Gravy

Paptert, layers of pap and gravy topped with cheese

Basmati Rice.

Savory Rice.

Steamed White Rice

Wild Brown Rice

Roasted Sweet Potatoes

VEGETABLES PLATED

Cream Spinach

Sweet Orange Baby Carrots

Green Bean Bundles with Bacon and Almonds

Stir Fry Vegetables {seasonal vegetables}

Cauliflower and Broccoli Au Gratin {cheese sauce}

Grilled Mediterranean Vegetables { mixed seasonal vegetables}

Pan Fried Snap Peas

Pan Fried Patty Pans

Sauté' Baby Marrows

Butternut with Cinnamon and Honey

Pumpkin Cakes with a Caramel Sauce

Steamed Asparagus {seasonal}

DESSERT PLATED

Crème Caramel

Classic French crème caramel baked in the oven,
baine-marie style, covered in a light caramel syrup.

Ice Cream and Chocolate Sauce

Full cream vanilla ice-cream served with a decadent hot
dark chocolate and condensed milk sauce.

Ice Cream and Fresh Fruit.

Home-Made Ice Cream with Nougat Pieces served with a Waver Biscuit.

Toffee Apple

Fresh apple baked in a light sponge accompanied by
toffee caramel and fresh cream.

{Dessert continued}

Cape Brandy Pudding

A traditional Cape style brandy pudding, dark sponge flavoured with dates and pecan nuts, served with custard and fresh cream.

Fresh Fruit Pavlova

A Meringue nest filled with sweet cream, topped with seasonal fresh fruit, served with a delicious berry sauce.

Poached Pears

Pears poached in red wine served with home-made vanilla ice cream

Poached Pear Duo

Pears poached in red wine topped with a white chocolate mouse.

Grindelia Cheese Cake

Dark Chocolate Pudding.

Granadilla Fridge Cheese Cake.

Chocolate Panna Cotta.

Phyllo Pastry Parcels with Mixed Berries and Fresh Cream.

Individually Prepared Chocolate mousse.

Chocolate Brownies served with Ice Cream and a Dark Chocolate Sauce.

Wild Berry Crème Brule.

Carrot Cake Served with Fresh Cream.

Baklava served with Vanilla Ice Cream

If you have any queries or suggestions where you would like to change or ad a dish please contact us.

BUFFET MAIN COURSES

BUFFET MAIN

Roast de-boned leg of lamb with a mint sauce. {carvery}

Beef roast with a red wine sauce. {carvery}

Roast rolled pork rib with a honey mustard glaze. {carvery}

Chicken roll stuffed with mozzarella cheese and basil pesto. {carvery}

Whole grilled fillet stuffed with feta cheese and herbs served with brown gravy. {carvery}

Spanish lemon and olive chicken casserole.

Pan fried cajun chicken breasts.

Grilled lemon and herb chicken pieces.

Beef lasagna topped with a white sauce and cheddar cheese.

Vegetable lasange

Beef and Guinness Pie.

Irish beef stew topped with puff pastry and baked untill golden brown.

Curried Vegetable Stew

Vegetarian pasta with baby marrow, tomato and roasted peppers.

Grilled pork medallions served with a peach and cream sauce.

Trout Pie.

Smoked trout combined with a creamy white wine sauce.

Mild Lamb curry.

Black mushroom, spinach and feta cheese bake.

Ratatouille

Oxtail

SALAD AND VEGETABLES BUFFET

SALAD

Pecan Nut Salad.

Fresh garden salad topped with chunky cottage cheese and pecan nuts, drizzled with a hot apple honey and cinnamon dressing.

Mediterranean salad .

Fresh garden salad topped with grilled calamari and Calamata olives, drizzled with olive oil and balsamic vinegar.

Chicken Ceaser Salad.

Crisp Greek Salad.

Green Salad with Olives and Feta Cheese.

Capre' Salad

Mozzarella cheese and tomato salad, with a balsamic herb dressing.
Topped with basil pesto.

Rare Beef Salad.

Rare Beef Filet Strips, Mozzarella Cheese, Olives and Fresh Herbs.
Dressed with Balsamic Vinegar and Olive Oil.

Smoked Trout Salad.

Green Salad, Smoked Trout Slices, Apple and Feta Cheese.

Salad of Oven Roast Vegetables with a Lime Dressing.

VEGETABLES

Cream Spinach

Sweet Orange Baby Carrots

Green Bean Bundles with Bacon and Almonds

Stir Fry Vegetables {seasonal vegetables}

Cauliflower and Broccoli Au Gratin {cheese sauce}

Grilled Mediterranean Vegetables { mixed seasonal vegetables}

Pan Fried Snap Peas

{Vegetables Continued}

Pan Fried Patty Pans

Sauté' Baby Marrows

Butternut with Cinnamon and Honey

Pumpkin Cakes with a Caramel Sauce

Steamed Asparagus {seasonal}

STARCH BUFFET

Potato Bake.

Layers of potato, garlic and cream.

Mash Potatoes with Fresh Herbs.

Baked Potato and Sour Cream.

Steamed New Potatoes with Butter and Parsley.

Roasted Potatoes with Rosemary.

Cous-Cous with Sun Dried Fruit and Caramelized Onion.

Pap and Tomato Gravy.

Paptert, layers of pap and gravy topped with cheese.

Basmati Rice.

Savory Rice.

Steamed White Rice.

Wild Brown Rice.

Roasted Sweet Potatoes.

DESSERT BUFFET

Italian Tiramisu .

Ice Cream and Chocolate Sauce.

Ice Cream and Fresh Fruit.

Toffee Apple.

Fresh apple baked in a light sponge accompanied by toffee caramel and fresh cream.

Cape Brandy Pudding.

A traditional Cape style brandy pudding, dark sponge flavoured with dates and pecan nuts, served with custard and fresh cream.

Fresh Fruit Pavlova .

A Meringue nest filled with sweet cream, topped with seasonal fresh fruit, served with a delicious berry sauce.

Poached Pears in Red Wine.

Grindelia Cheese Cake.

Dark Chocolate Pudding.

Granadilla Fridge Cheese Cake.

Chocolate Brownies served with Ice Cream and a Dark Chocolate Sauce.

Carrot Cake Served with Fresh Cream.

Traditional South African Milktart.

Malva Pudding served with Custard.

Lemon Meringue.

KIDDY'S MENU

Macaroni and Cheese.

Cheese Burgers and Chips.

Fried Hake and Chips.

Chicken Schnitzel served with a Cheese Sauce and Chips.

OPTIONAL EXTRAS

Droe' Wors and Biltong Platter with nuts and Dried Fruit R40.00 per person.

Loacal Cheese Board with Biscuits R45.00 per person.

If you have any queries or suggestions where you would like to change.
or ad a dish please contact us.