

Dunkeld Country Estate

Wedding Menu's

Preselected Plated Starters (1 only)

Hot Starters

Chicken Livers.

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

Mussels.

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

Phylo 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.

Cold Starters

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.

Beef biltong and mango salad. (Season depending)
Fresh salad with beef strips, mango and a blue cheese dressing.

Avo and Biltong. (Season depending)
Avocado filled with a cream cheese and biltong sided with a herb salad.

Capre' Salad
Mozzerella cheese and tomato salad, with a balsamic herb dressing.
Topped with basil pesto.

BUFFET MAIN COURSES

BUFFET MAIN

Carvery - (choose 1)

Beef roast with a red wine sauce. {carvery}

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

Carvery - (choose 1)

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

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

Dish option (choose 1)

Spanish lemon and olive chicken casserole.

Homemade chicken & mushroom pie

Grilled lemon and herb chicken pieces.

Beef lasagna topped with a white sauce and cheddar cheese.

Vegetable lasange

Curried Vegetable Stew

Black mushroom, spinach and feta cheese bake.

VEGETABLES BUFFET

VEGETABLES (choose 3)

Cream Spinach

Sweet Orange Baby Carrots

Green Bean Bundles with Bacon

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}

STARCH BUFFET - (choose 2)

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 roast vegetables

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

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.

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 flavored 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 mousse.

Granadilla 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.

Baklava served with Vanilla Ice Cream

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