



Weltevreden 1692

FUNCTION MENU

BREAKFAST CANAPES



SMOKED TROUT AND SCRAMBLED EGG CROISSANT

BAKED GRANOLA, YOGHURT AND FRESH FRUIT CUP

AVO TOAST

BUTTERMILK FLAPJACK WITH LEMON CREAM CHEESE AND FRESH BERRIES

FRENCH TOAST WITH BACON AND MAPLE SYRUP

"PAP EN WORS" - A SOUTH AFRICAN SPECIALITY

Prices Starting At R175 Per Person

BUFFET

OPTION 1 | STARTING FROM R375

SLOW COOKED BEEF OXTAIL

CURRIED CHICKEN SOSATIES WITH A CHUTNEY GLAZE

ROASTED CAULIFLOWER AND CHEESE SAUCE

CINNAMON-ROASTED SWEET POTATO

SAVOURY BASMATI RICE

BEETROOT AND FETA SALAD

OPTION 2 | STARTING FROM R425

SLOW-ROASTED LAMB SHOULDER AND RED WINE JUS

WHOLE ROASTED CHICKEN AND GRAVY

SPICED BUTTERNUT

LONGSTEM BROCCOLI

GARLIC AND HERB-ROASTED BABY POTATO

CAPRESE SALAD

OPTION 3 | STARTING FROM R480

GRILLED BEEF FILLET WITH PEPPER SAUCE

SLOW-ROASTED PORK BELLY WITH PAN JUS

PUMPKIN FRITTERS WITH CARAMEL SAUCE

STEAMED GREEN BEANS WITH TOASTED ALMOND FLAKES AND GARLIC

PARMESAN AND TRUFFLED ROAST POTATO

GREEK SALAD

TO ADD:

Garlic Grilled Prawns R75pp

PLATED MEALS

BEEF | R290

grilled 250g beef fillet with a brandy pepper sauce, truffled parmesan roast potato, roasted radish and longstem broccoli
or

slow braised beef oxtail with roast garlic mash, baby carrot and green beans

LAMB | R295

slow roasted lamb shank sweet potato mash, red wine jus, steamed green beans and baby marrow
or

lamb knuckle "potjie" with samp, spiced butternut and broccoli

PORK BELLY | R220

soy braised pork belly with basmati rice, red cabbage stirfry, pickled cucumber, tom yum sauce and pork crackling

CHICKEN | R210

chicken parmigiana with creamy garlic polenta, mushrooms and grilled baby marrow
or

thai green chicken curry with basmati rice, baby veg and poppadom

FISH | R275

sundried tomato, garlic and parmesan cream baked salmon with quinoa, pickled baby beetroot and longstem broccoli

VEGETARIAN | R195

grilled cauliflower steak with butter bean puree, baby carrots, tenderstem broccoli and chimichurri sauce
or

potato gnocchi with wild mushrooms and cocktail tomato, sage burnt butter, toasted hazelnuts and truffle honey

DESSERT | R85

salted caramel cheese cake
or

warm chocolate brownie with vanilla ice cream

HARVEST TABLE

A SELECTION OF FOUR CHEESE AND PRESERVES

A SELECTION OF 3 CHARCUTERIE WITH PICKLES

FRESHLY BAKED ROOSTERKOEK, FLATBREADS AND POT BREAD WITH SALTED BUTTER

SMOKED TROUT CREAM CHEESE

BILTONG PATE

FRESH SEASONAL CRUDITE WITH HUMMUS AND BASIL PESTO

FRESH SEASONAL FRUIT

MARINATED OLIVES

ROASTED MIXED NUTS

TO ADD:

Biltong R50pp

Droewors R50pp

Prices Starting At R295pp

T's and C's
apply

