

Weddings & Harvest Table

(Our gourmet harvest table served on wooden boards, baskets, and rustic porcelain decorated with colourful seasonal Cape fruits, flowers and herbs)

Canapés

Brandy chicken liver pâté, garlic and herb crostini, shaved biltong, pear chutney

Roasted vine tomato tartlets, cream cheese, basil pesto

Selection of Cape summer fruits on knotted bamboo skewers, perfumed with ginger and lemongrass

Rare roast beef sirloin, whole grain mustard herb crust, roasted vine tomatoes, basil pesto aioli

Mediterranean chicken fillet kebabs, red onion, sweet peppers, smoked paprika lemon basting

Farm style bread display:

Sour dough | Ciabata | Baguette | Assorted cocktail rolls
aged balsamic, extra virgin olive oil, herb farmhouse butter

Colourful crudité boards, carrots, peppers, fine beans, mange tout, baby corn, cucumber with
roasted butternut hummus dip

A selection of fine local and international cheeses, grapes, fresh figs, preserves, salted gourmet nuts,
luxury crackers

Farfallé pasta salad, basil, lemon, mascarpone, colourful baby roasted vegetables, aged pecorino,
essence of truffle

Rustic homemade puff pastry quiches, filled with:

Butternut feta, rosemary, onion marmalade

Mushroom, baby spinach, courgette, mozzarella

Sweet Selection

Vanilla pod crème brûlée with raspberry compote

Vanilla cake squares with butter cream frosting

Chocolate cake squares with caramel frosting

Moist chocolate hazelnut brownies with salted caramel drizzle