

DOMAINE *B* BRAHMS

# WEDDING MENU SELECTION

## *SUGGESTED MENUS*

We promise to do our utmost best to ensure your wedding day is exactly what you've envisioned it to be, but before we get there we need to get your menu confirmed.

### *How does the process work?*

There are menu options listed in the following pages, please read through these options carefully before deciding which options best suit your wedding. These are only suggestions, so please note that we can accommodate you on any other dining concepts, should you want something that is a bit different.

You are also welcome to compile your own menu, selecting any items out of these listed menu items and we will then provide you with a quotation accordingly.

*Kindly inform us of any dietary requirements and allergies.*

*Please note that menus are subject to a market related annual increase from March each year.*

# CANAPES

- Honey and Sesame Chipolatas
- Beef Samosas with Sweet Chilli Sauce
- Prego Marinated Beef Skewers with Tzatziki
- Sweet Soy Meatballs with Sesame and Spring Onion
- Seared Steak on a Potato Rosti with Sweet Basil Pesto
- Droëwors, Green Fig and Camembert Stick
- Bruschetta with Smoked Chicken and an Aioli Dressing
- Mini Pita Pockets stuffed with Chorizo and Guacamole
- Caprese Salad skewer with Mozzarella Cheese, Cherry Tomato and Fresh basil drizzled with Balsamic vinegar and olive oil.
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Tomato, Feta and Basil Tartlet
- Mushroom, Thyme and Red Onion Quiche
- Fresh Fruit Kebabs
- Crumbed Prawns with a Seafood dressing
- Blinis with Smoked Salmon and Crème Fraîche
- Butternut, Caramelised Onion and Feta Tartlet

# HARVEST TABLES

## OPTION 1:

Freshly baked breads, Preserves and Butter

Chicken liver pate, Smoked Snoek pate, Marinated olives and a variety of fresh fruits

Selection of cheese - Camembert / Brie/ Blue / Cheddar

## OPTION 2:

Freshly baked breads, Preserves and Butter

Chicken liver pate, Smoked Snoek pate, Marinated olives and a variety of fresh fruits

Selection of cheese - Camembert / Brie/ Blue / Cheddar

Green Figs, Droëwors and nuts

## OPTION 3:

Freshly baked breads, Preserves and Butter

Chicken liver pate, Smoked Snoek pate, Marinated olives and a variety of fresh fruits

Charcuterie selection – Salami / Gypsy Ham / Beef Pastrami

Selection of cheese - Camembert / Brie/ Blue / Cheddar

Green Figs, Droëwors and nuts.

Pre-drinks include free fruit juice & flavoured water

Please arrange with us if you would like to add beers, ciders, Cocktails, sherry or wine at additional cost.

# BUFFET MENU

## OPTION 1.

### *Harvest Table (as canapes or starter)*

Freshly baked breads, Preserves and Butter

Chicken liver pate, Smoked Snoek pate, Marinated olives and a variety of fresh fruits

Selection of cheese - Camembert / Brie/ Blue /

Cheddar, Fruit juice & flavoured water

### *Main Buffet*

Select 1 of the following options

- Boeuf Bourguignon
- Stuffed Chicken with Peppadews and Feta wrapped in bacon
- Lamb Curry with Fresh Coriander and Tomato Sambal

Select 1 of the following options

- Traditional Chicken Pie
- Cape Malay Chicken Curry with Coriander and Tomato Sambal
- Honey and Mustard Glazed Gammon

### *Vegetables and Salads*

Select 5 of the following options

- Mediterranean Roasted Vegetables
- Garlic and Herb Baby Potatoes
- Roast Potatoes
- Fragrant Rice
- Pumpkin Tart
- Greek Salad
- Coleslaw
- 3 Bean Salad

### *Dessert Table*

Please select 3 of the following options

- Bread & Butter Pudding with Amarula Cream Sauce and Vanilla Ice Cream
- Chocolate Mousse
- mini Milktrarts
- Fruit Salad with Mini Pavlova's and Ice Cream
- Koeksisters
- Apple Crumble with Fresh Cream
- Traditional Malva Pudding with Homemade Custard
- Chocolate Coffee Pudding with Vanilla Ice Cream

## OPTION 2

### *Plated Starter*

Select 1 of the following options

- Butternut Soup with crispy dried Onion flakes and dollop of Cream.
- Bruschetta with Parma Ham, Camembert, Cranberry preserve and Rocket
- Smoked Haddock and Leek Tartlet topped with Crème Fraîche
- Cream of Mushroom Soup with Parmesan Croutons
- Bacon & mushroom quiche with green garnish
- Caprese salad with Tomato, basil & feta

### *Main Buffet*

Select 1 of the following options

- Roast Beef with an Onion Pan Gravy
- Leg of Lamb in a Red Wine Jus
- Lamb Curry with yoghurt and fresh Coriander
- Traditional Chicken Pie

Select 1 of the following options

- Peppadew and Feta stuffed Chicken Breast Fillets with a Creamy Sauce
- Shoulder of Pork with Cider and Apples
- Creamy Hake with Asparagus and Roasted Cocktail Tomatoes

### *Vegetables and Salads*

Select 5 of the following options

- Roast Potatoes
- Creamy Parmesan Baked Potatoes
- Mediterranean Roasted Vegetables with Olive Oil and Parmesan
- Fragrant Rice
- Broccoli and Cauliflower Au Gratin
- Pumpkin Fritters with Caramel Sauce
- Roasted Beetroot, Rocket and Parmesan Salad
- Cous Cous Salad with Roasted Butternut, Seeds and Feta
- Greek Salad

### *Dessert Table*

Please select 3 of the following options

- Crème Brulee with Caramel Popcorn Crunch
- Fruit Salad with Mini Pavlova's and Ice Cream
- Peppermint Crisp Tart
- Chocolate Eclairs
- Mini Milk tarts
- Traditional Malva Pudding with Vanilla Custard
- Apple Crumble with Fresh Cream

# PLATED MENU

## OPTION 1

### PLATED STARTER

Please select 1 of the following options

- Butternut Soup with crispy Onion flakes and a dollop of Cream
- Cream of Mushroom Soup with Parmesan Croutons
- Biltong soup with croutons
- Bacon and Mushroom quiche with green garnish
- Salt and Pepper baby Squid served with lemon Aioli and a green Salad
- Bruschetta with Parma Ham, Camembert, Cranberry preserve and Rocket

### PLATED MAIN

Please select 1 of the following options

- Honey and Soy Braised Pork Belly with Ginger Caramel Sauce, Mashed Potatoes and Seasonal Vegetables.
- Roast Beef in pan gravy Potato Wedges, seasonal Vegetables and Wild Mushroom Cream Sauce.
- Sweet Peppers and Feta Stuffed Chicken Breast, wrapped in Bacon served with a Sun- Dried Tomato Sauce, Roasted Baby Potatoes and Seasonal Vegetables.

### DESSERT TABLE

Please select 3 of the following options

- Bread Butter Pudding with Amarula Cream Sauce and Vanilla Ice Cream
- Chocolate Mousse
- Fruit Salad with Mini Pavlova's and Ice Cream
- Koeksisters
- Traditional Malva Pudding with Homemade Custard
- Chocolate Coffee Pudding with Vanilla Ice Cream

## OPTION 2.

### PLATED STARTER

Please select 1 of the following options

- Cream of Wild Mushroom Soup served with Parmesan Croutons
- Biltong soup with croutons
- Smoked Haddock and Leek Tartlet topped with Crème Fraîche
- Carpaccio with Pickled Red Onion, Parmesan Shavings, Green Leaves, a Lemon Vinaigrette and Ciabatta wafer
- Bacon and mushroom quiche with garnish

### PLATED MAIN

Please select 1 of the following options

- Slow braised lamb shank, roast garlic potato puree, seasonal vegetables and a rich red wine jus.
- Fillet of Beef Served with Parmesan Potato Wedges, seasonal Vegetables and Wild Mushroom Cream Sauce.
- Roast Beef in pan gravy Potato Wedges, seasonal Vegetables and Wild Mushroom Cream Sauce.
- Sweet Peppers and Feta Stuffed Chicken Breast, wrapped in Bacon served with a Sun- Dried Tomato Sauce, Roasted Baby Potatoes and Seasonal Vegetables.
- Honey and Soy Braised Pork Belly with Ginger Caramel Sauce, Mashed Potatoes and Seasonal Vegetables.

### DESSERT TABLE

Please select 3 of the following options

- Crème Brule with Caramel Popcorn Crunch
- Fruit Salad with Mini Pavlova's and Ice Cream
- Peppermint Crisp Tart
- Chocolate Eclairs
- Traditional Malva Pudding with Vanilla Custard
- Apple Crumble with Fresh Cream
- Koeksisters
- Mini Milktarts

We can arrange a beautiful Candy Bar with glass jars, candles and a variety of jelly sweets, lollipops, chocolates and marshmallows AND / OR dessert platter with a variety of cheeses, seasonal fruits and nuts P.O.R  
additional costs may be applicable | please arrange own packaging

# KIDS MENU

(Age 0-10)

- Chicken Nugget and Fries
- Mini Hamburger with Chips
- Mac and Cheese
- Spaghetti Bolognese
- Vanilla ice cream and chocolate sauce

We can arrange a beautiful Candy Bar with glass jars, candles and a variety of jelly sweets, lollipops, chocolates and marshmallows .  
(please arrange own packaging)