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# WEDDING MENU

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## OLIVEWOOD

### Buffet Options

*Please remember everything mentioned is subject to availability with regards to produce.*

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Buffet Menu | R400.00 *per person*

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#### Canapés

Crumbed cheesy bacon potato balls  
Lamb and feta spring rolls, mint dressing  
Chicken strips, homemade sweet chilli  
Mini tomato and pecorino cheese tartlets

#### Main

Lemon and thyme whole roast chickens  
Garlic and rosemary slow roast beef  
Cauliflower cheese bake  
Glazed seasonal vegetables  
Pesto infused potatoes

#### Dessert

Mini milk tarts  
Chocolate brownies and vanilla ice cream

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Buffet Menu | R600.00 *per person*

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Canapés

Salt and pepper calamari, garlic mayo  
Lemon and rosemary chicken skewers  
Sesame and soy basted beef fillet on croute  
Lamb spring rolls mint dressing  
Chicken liver parfait with caramelised onions  
Bacon and cheese potato spheres

Main

Garlic and rosemary slow roast beef  
Herb crusted lamb cutlets  
Sundried tomato and pecorino stuffed chicken breasts  
Roasted root vegetables  
Glazed honeyed carrots  
Mixed cheese potato gratin  
Chunky Greek salad

Dessert

Banoffee pie  
Baked cheese cake, caramel sauce  
Chocolate tart, berry compote

# OLIVEWOOD

## Plated Options

*Please remember everything mentioned is subject to availability with regards to produce.  
All plated meal choices from your guests, must be emailed 14 (fourteen) days prior to your wedding date.*

<b>Soups</b> <i>can be an alternative to any starter</i>	Broccoli and blue cheese with grilled pears
	Roasted red pepper and tomatoes soup olive tapenade
	Five spiced butternut soup with cheese fritter
	Cream of wild mushroom and truffle soup

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Plated | R400.00 *per person*

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<b>Starter</b>	Springbok carpaccio with waldorf salad
	<i>or</i>
	Ham hock terrine with homemade chutney and apple puree
<b>Main</b>	<i>or</i>
	Confit tomato, feta and basil tarts (V)
	Lemon roasted chicken breasts, garlic mash potato, vine tomatoes
<b>Dessert</b>	<i>or</i>
	Grilled sirloin with herb crushed new potatoes, butternut puree and a green peppercorn and brandy sauce
	<i>or</i>
<b>Dessert</b>	Whole baked hake, tomato and olive sauce, creamy polenta and buttered green beans.
	<i>or</i>
	Chocolate brownie with homemade vanilla caramel swirl
<b>Dessert</b>	<i>or</i>
	Lemon and lime new york cheese cake
	<i>or</i>
<b>Dessert</b>	Amarula malva pudding

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A Selection of 4 Canapes | R550.00 *per person*

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**Starter**

Beef carpaccio with phyllo pastry, rocket, mayo and parmesan cheese

*or*

Duck spring rolls with Thai dressing

*or*

Salt and pepper calamari, garlic butter dressing

*or*

Beetroot and feta tartlets, balsamic dressing (V)

**Main**

Pressed pork belly, with apples three ways and potato gratin

*or*

Grilled fillet with truffle infused fondant potatoes, sautéed wild mushrooms red wine jus

*or*

Slow roast lamb shanks with creamed potatoes, melody of seasonal vegetables rosemary jus

*or*

Whole roast spring chicken, garlic buttered baby potatoes, lemon pesto dressing

**Dessert**

Classic vanilla crème brûlée

*or*

Phyllo wrapped poached pear with chocolate filling

*or*

Churros with dark chocolate sauce

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A Selection of 6 Canapes | R700.00 *per person*

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**Starter**

Home cured salmon with compressed cucumber and fennel salad

*or*

Confit duck leg, rosti potato, braised red cabbage

*or*

Butternut and goats cheese risotto with toasted pumpkin seeds (V)

**Main**

Beef wellington, creamed potatoes, grilled asparagus, red wine jus

*or*

Herb crusted rack of lamb, honey glazed carrots, fondant potatoes

*or*

Poached salmon with coconut lime sauce, buttered green beans, baby potatoes

**Dessert**

Chocolate tart with raspberry sorbet, fresh berries, gold leaf

*or*

Citrus curd tart, brandy snap tuile, vanilla bean ice cream

*or*

Cheese Board – A selection of cheese, biscuits, preserves and fruit