

WEDDING MENU 2021 DU KLOOF LODGE

Lunch or dinner

Your wedding menu will consist of a choice of appetizers, starter, main course and dessert. You are welcome to separately add vegetarian (VE) and vegan (VG) items and indicate the number for vegetarians and vegan guests.

We are Halaal friendly.

APPETIZERS ~ 125 PP

(Your appetizers will consist of 8 different appetizers)

Seafood & fish (Please select 2)

Selection of Prawns

A trio of Kuro, Red and Panko Prawns served on cucumber slices and guacamole.

Scallops & Parsnip

Seared scallops are served on appetizer spoons with parsnip cream.

Smoked Trout Spoons

Smoked Trout served with heavy cream and Caviar.

Smoked Trout Roses

Smoked Trout Roses and Cucumber ribbons drizzled with an herb infused lemon and olive oil. Served with Balsamic Reduction and garnished with fennel and edible flowers.

Fruit and Vegetables (VG & VE)

(Please select two)

Grilled Caprese Baby Brinjals

Taste the island of Capri, the birthplace of Isalata Caprese or then Caprese Salad, combine this with grilled brinjals and you have a unique appetizer. Brinjals, topped with basil, tomato, herbs and mozzarella are grilled and served with a Balsamic Reduction. (VE ~ no mozzarella)

Fruit Platter

Seasonal fresh fruit platter. Bitesize fresh fruits topped with berries (seasonal). Garnished with eatable flowers.

Cruditès Platter

Seasonal fresh vegetable platter. Raw fresh baby vegetables served with Du Kloof Veggie Dip. (VE ~ no dip)

Creamy Apples and Pumpkin Verrines

We don't know if we should qualify this recipe as an appetizer or a dessert, but it's what makes its charm! The sweetness of apple and pumpkin blend perfectly for an unexpected seasonal appetizer. (VG only)

Zucchini Tomato Verrines

Summer and the Italian countryside in one glass, basil, dill, chives, garlic, tomato and zucchini served with Parmigiano Cheese and Prosciutto. (VG & VE~ No Parmigiano or Prosciutto)

Meat
(Please select 2)

Goat cheese and biltong

Selection of goat cheeses served on bruschetta and dusted with biltong.

Rooibos Chicken Kebabs

Succulent juicy chicken fillets marinated overnight in a Rooibos-infused marinade and grilled to perfection, served on bamboo skewers in tot glasses filled with marinade.

Herb Butter Steak on Bruschetta

Thinly sliced steak topped with our secret rooibos and Italian herb butter, served on bruschetta and wild rocket.

French Salty Cannelès with Chorizo and Parmesan

This traditional French pastry is made as a savoury pastry with chorizo and parmesan.

Bread
(Please select 1)

The Basket

Selection of cocktail rolls, croissants and savoury muffins served with farm butter & pate.

Artisan Breadbasket

Selection of artisan breads served with farm butter, pate & jams.

Cones and savoury
(Please select 1)

Crispy Wafer Cone with Chicken and walnut

An elegant wafer cone filled with chicken and walnuts, celery, French Tarragon and Cannellini Beans brings an exotic taste to this appetizer which is garnish with edible flowers.

Crispy Wafer Cone with potato

An elegant wafer cone filled with mashed potato. Chilli, mango powder, cumin, coriander and Nigella seeds bring a taste of the east.

The savoury platter

One of South Africa's favourites. A selection of beef, chicken and vegetable samosas, feta and spinach pastries and fig- Camembert spring rolls served with guacamole.

Cheese

The cheese platter
(Extra R70 pp)

A cheese platter with four different cheeses served with figs and berry compote.

STARTERS (Select 1)

Watermelon and biltong ~ 55

(VE (without biltong) & VG (without feta & biltong))
(In season December till May)

This is a fresh Mediterranean watermelon salad with a South African Twist served in individual petite plates. Watermelon pieces are rolled in freshly grounded black pepper and dusted in fine biltong dust, served on a bed of micro leaves, feta and wild rocket. This summer starter is further complimented with a zesty honey-lime dressing and a touch of Mediterranean balsamic reduction.

Butternut and citrus soup ~ 45

(VE)

Butternut soup with undertones of citrus served with a touch of cream and herb croutons.

Roasted Butternut and biltong soup ~ 50

This is truly a South African soup. The soup is cooked with roasted butternut and fine biltong, served with a touch of cream.

Refreshing Gazpacho Soup ~ 50

(VE & VG)

This soup is a twist on the traditional gazpacho soup. Tomatoes, Bell Pepper, garlic and balsamic vinegar add a Mediterranean flair to this summery gazpacho. The flavour is a mix of the sweet and tart with fresh and dried tomatoes, cucumbers, herbs, Red onions marinated in Balsamic Vinegar and Olive Oil and even a touch of garlic. This dish, with a touch of Tabasco, is a slightly spiced version of the classic cold vegetable soup and served with crusty bread sticks.

Roasted Tomato and Mozzarella Soup ~ 55

(VE & (VG without the Mozzarella))

Taste the garden with basil, thyme and well-ripened tomatoes. Garlic and onions give further flavour, you could imagine sitting in Capri. This soup is topped with fried mozzarella balls and a dollop of basil pesto.

Selection of Prawns & Pea Brûlée ~ 85

A trio of Kuro, Red and Panko Prawns served with Pea Brûlée and wild rocket garnished with pea shoots and lemon skin ribbons. This is a unique and elegant starter.

Avocado & Smoked Trout Stack ~ 75

Avocado (in season) or avocado pulp, with smoked trout and Kewpie Egg white topped with Caviar is served with Melba toast. Cucumber ribbons, chives and Mediterranean Balsamic Reduction complement this elegant starter.

Smoked Trout Roses ~ 65

Smoked Trout Roses and Cucumber ribbons drizzled with an herb infused lemon and olive oil. Served with micro leaves and herbs, Balsamic Reduction and garnished with fennel and edible flowers.

Grilled Caprese Brinjals (VE & VG) ~ 45

Taste the island of Capri, the birthplace of Isalata Caprese or then Caprese Salad, combine this with grilled brinjals and you have a unique starter. Brinjals, topped with basil, tomato, herbs and mozzarella are grilled and served with a Balsamic Reduction.

Rooibos Chicken Kebabs ~ 55

Succulent juicy chicken fillets marinated overnight in a Rooibos-infused marinade and grilled to perfection, served on bamboo skewers in tot glasses filled with marinade.

Lemon Herb Mustard Mediterranean Chicken Salad ~ 85

This salad is made from succulent chicken fillet marinated in a lemon herb and mustard honey marinade and then grilled to perfection. The flavourful Mediterranean Marinade is drizzled over the baby salad leaves, Granny Smith Apple pieces and nuts.

Grilled Mussels Salsa Verde ~ 60

Mussels in their shells are grilled and then tossed with Salsa Verde. Fresh basil, chives, parsley and coriander combined with the grilled mussels makes a fresh light starter.

MAINS ~ 250

A selection must be made between only two meats.
We suggest that you pick one red and then one chicken or pork dish.

Red meat

The Ostrich Stack

Ostrich medallions served with a red wine and Rooibos sauce.

The Herb Fillet

Our beef fillet is brushed with olive oil and then perfectly medium grilled. While resting the fillet is brushed with a Mediterranean herb infused olive oil touched with garlic, capers and chilly. The sliced fillet is served drizzled with the herb olive marinade.

Leg of Lamb

Cooked and grilled to perfection with herbs, lemon & garlic in red wine.

Chicken

Middle Eastern Chicken Kebabs

These chicken kebabs are marinated in a tangy Middle Eastern blend of Greek yogurt, lemon, garlic, spices, almond flakes and herbs.

Mediterranean stuffed chicken breast.

A crumbed succulent chicken breast stuffed with sundried tomato, baby spinach, mozzarella and cream cheese and then oven grilled.

Chicken Parmigiana

Succulent crumbed chicken breasts topped with Napoli sauce & mozzarella and parmesan cheese and then oven grilled to perfection.

Pork

Rooibos Pork Belly

Star aniseed, orange, ginger, cinnamon and Rooibos combine to take pork belly from good to exceptional. The pork belly is served with potato wedges and baby vegetables.

Rooibos Glazed and Roasted pork leg.

Spicy, sweet, exotic, rich flavours explode for an incredible meal experience. Honey and fruit flavours makes this exceptional to taste.

Vegan and Vegetarian

(Choose 1 dish for your vegetarian and vegan guests)

Mexican Vegetable Bowl

Roasted Butternut Wedges, Broccoli, Bean Ragu, Beetroot, Brown and Wild rice, Avocado (in season) or avocado pulp, Baby Vegetable, Yoghurt and Salsa.
(VG = No Yogurt)

Coconut and Butternut Dhansak

Persian and Gujarati cuisine. Butternut, Tomato and coconut combine in a medium curry served with brown wild rice.

Mediterranean Penne Regate

Spinach, peppers, cherry tomatoes, basil and mushrooms served as a colourful and flavourful pasta dish served with a small Horiatiki Salata, (Greek Village Salad).
(VG only)

Side Dishes

Starch

(Select one)

White Rice

Brown wild rice

Roasted Potatoes with rosemary & garlic

Potato au gratin

Mediterranean Couscous

Vegetables

(Select one)

Pumpkin Tart with citrus and cinnamon

Sweet potatoes with citrus and ginger

Mediterranean Roasted mixed baby vegetables

Broccoli & Cauliflower au Gratin

Salad

(Select one)

Roasted beetroot and butternut salad with a honey apricot dressing

Horiatiki Salad (Traditional Greek Village Salad)

Waldorf Salad

DESSERT ~ 75

(Select one)

Austrian Choc Mouse

A light fluffy chocolate mousse, with a hint of orange, topped with a brilliant bittersweet chocolate glaze and garnished with a chocolate coffee bean.

Cape Sticky Toffee Pudding

Moist dessert baked with soft Medjool dates soaked with a sticky buttery toffee sauce, served hot with cream.

Boston Chocolate Brownies

Boston style chocolate brownie made with tree nuts, loads of chocolate, cocoa and fresh eggs. Perfectly baked into a fudgy, gooey mouth feel and topped with a milk chocolate ganache and chocolate crumble, served with whipped cream.

Passion fruit and Lemon Cheesecake

A heavenly match of passion fruit and lemon cheesecake with whirls of lemon curd and layered over a golden gingerbread crumb base, topped with a delicious granadilla and lemon fruit glaze.

Cape Malva Pudding

Cape Malva pudding made the traditional way using butter; fresh cream, apricot jam and a rich toffee sauce are served with custard.

AVERAGE PRICE PER PP ~ 525

2022 weddings, add 5%

PLATED