

SINCE



1997

# ASHANTI

## *Estate*

## SAMPLE MENU

4 Courses from R435 ex VAT

### TERMS AND CONDITIONS RELATED TO OUR MENU:

- Menu prices remain subject to change due to the economic factors during the year.
- Full and final menu price to be confirmed 3 months prior to the event date.
- Tastings will be available 3 months prior to the wedding for the wedding couple only. We allow you to taste x2 plated starters and x2 plated mains (T&C'S Apply).
- Wedding Cake: Please provide the following; Cake Stands, Cake Knife/Lifter. Should it be required for the Wedding Cake to be individually plated per guest a surcharge of R25.00 per person for cutlery/crockery and Garnish will apply.
- **Please note:** These menu items were worked out on the average of 80 or more guests, if less than 80 guests a new price structure will be negotiated and the menu price would be adjusted accordingly. Prices also subject to change as some products may not be in season.

# CANAPES

*Selection of 5*

## *Vegetarian*

Tomato Tartlets with Parmesan & Basil Pesto

Roast Mediterranean Vegetable Skewers served on Wild Rocket

Green Olive Brie Cheese & Preserved Fig Skewers

Mini Flat Breads with Pesto & Roasted Peppers

Macaroni & Cheese Croquettes with Chakalaka Chutney

Seasonal Fruit Skewers & Fruity Sorbet Shots

Classic Petite Greek Salads served on Cucumber Base with Olive Feta & Red Onion

## *Fish*

**Snoek Parcel** with Mango Chutney on Crisp Salad

**Salmon Roses** served in Wonton Cup with Dill & Avocado

**Fish Tempura** drizzled with Lemon, Caper & Parsley Tartar

**Prawn Tempura** with Sweet Chili Dipping Sauce

**Calamari & Mini Fries** in Bamboo cones with Oriental Dressing

## *Meat*

**Five Spice Venison Spring Rolls** with Apricot Chutney

**Chicken Skewers** with Portuguese Dipping Sauce

**Vine Tomato & Rump Sosaties** on Rosemary Sticks with Rocket Pesto

**Lamb Kofta's** with Tzatziki – Yoghurt with Cucumber Garlic & Mint Infusion

**Sticky Grilled Chinese Pork Belly Forks**

## *Pastry & Others*

**African Anarchini** – Panko breaded maize balls stuffed with pulled lamb, mozzarella & tomato aioli

**Assorted Bruschetta's:** chicken, seafood, meaty or vegetarian filling

**Classic Open Steak Burgers** with Sweet Mustard & Crispy Onions

**Assorted mini Quiches:** Spinach & Feta, Biltong & Mushroom, Salmon & Chives or Camembert & Fig

**Cocktail Spring Rolls:** Vegetarian, Salmon & Cream Cheese, Snoek or Chicken

**Mini Grilled Mustard Steak Open Burgers** topped with Brie Cheese & Crispy Onion Rings

# Mini Bowl Food

- Braised oxtail deboned
- Prawn/Chicken Thai green curry (fresh coriander)
- Biryani, tandoori or butter chicken
- Asian beef stir-fry
- Lamb Cutlets with minted yoghurt
- Paella
- Mini Roti rolls with Cape Malay Curry & Peach Chutney
- Vegetarian stir-fry

*Above could be served with basmati rice, noodles or a herbed salad.*

## Also Available

### **Harvest Table**

*With charcuterie meat, assorted artisan bread and spreads, capes finest cheese*

### **Live Stations**

*Where some food will be prepared in front of guests.*

## PLATED SELECTION

### Starters

#### **Mushroom and Biltong Soup**

*Served with artisan bread basket*

#### **Spiced Butternut Soup and Green Thai Bunny Chow**

*Served as duet on long plates with vegetable crisps and coriander*

#### **Smoked Salmon and Potato Rosti Sliced salmon rosette**

*Served on potato rosti with herbed salad greens and balsamic glaze*

#### **Carpaccio of Beef**

*Served with centered cranberry cheese and watercress drizzled with honey aioli*

#### **Carpaccio of Springbok**

*Served with mango and chilli salsa micro herbs and shaved parmesan*

#### **Duck and Parma Ham Compilation**

*Seared Duck with spicy citrus oil, topped with Parma ham shavings on wild rocket salad*

#### **Petite Goats Cheese Salad - V**

*Goats cheese wheels with caramelized nuts young salad greens and sundried tomato jus*

#### **Camembert and Phyllo - V**

*Served with lemon and fig butter syrup and micro greens*

#### **Fried Tofu - Vegan**

*Served on Sweet Potato Rosti, wilted Spinach & Pan Seared Tomatoes rounded off with Balsamic Glaze*

# PLATED SELECTION

## *Main Course*

### **Traditional Lamb Shank with Demi-Glaze**

*Bedded on a rustic parmesan infused potato with roasted vegetables and minted yoghurt*

### **Sliced Open Grilled Lamb with Roasted Tomato and Garlic Jus**

*Lamb fanned on wilted spinach, roasted root vegetable selection and herbed new potatoes*

### **Lamb Loin Roll with Mushroom and Feta**

*Tender loin of lamb filled with mushroom and feta slow grilled with basic brown jus pommes fondant, honey drizzled butternut and vegetable greens*

### **Herb Crusted Beef Fillet Medallions and Red Wine Reduction Jus**

*Individually grilled to perfection served with pommes dauphinoise and roasted vegetables*

### **Peppered Beef Fillet with Béarnaise Sauce**

*Whole roasted and sliced with crusty new potatoes braised mushrooms and sautéed young beans and carrots drizzled with toasted pine nuts*

### **Norwegian Salmon with Champagne infused Saffron Jus**

*Pan seared served with fresh asparagus and baby beetroot*

### **Grilled Cape Line Fish with Herbed Butter**

*Pommes fondant potatoes and roasted selection vegetables, garlic and caper aioli*

### **Kingklip with Prawn Thermidor**

*Grilled in lemon butter and topped with creamy prawn sauce potato croquettes and fresh garden vegetables*

### **Pork belly and Ribeye Steak Duet**

*Served with roasted garlic & sage pureed potatoes, grilled vegetable greens, mushrooms & pink salt roasted cherry tomatoes*

### **Springbok Wellington Deconstructed**

*Crusty pastry base with sliced springbok and wild mushroom pate, roasted vegetable selection, apricot pickle and herb extraction jus*

# PLATED SELECTION

## Main Course

### Chicken Curry Duo

*Chicken biriyani and green Thai chicken curry served with egg noodles, steamed basmati rice with oriental salad, vegetable pickle and sesame crust poppadum*

### Wild Mushroom Risotto

*All vegetarian dish with wild mushrooms nutty risotto drizzled with truffle oil on creamy base*

### Vegetable Roulade

*Finest selection vegetables folded in spinach, crusted with parmesan served on spicy sweet potato puree*

### Trio of Stuffed Vegetable Zucchini

*Stuffed with minted pine nuts, roasted peppers with potato carrot and leek and stuffed aubergine*

## Dessert

### Chocolate Indulge Trio

*Nutty chocolate cake, burnt orange chocolate Crème brûlée, chocolate chilli cigar served on one plate arranged with a berry base stripe*

### Chocolate Nemesis Tart

*Served with Crème Fraiche and Berry Compote*

### Baked Cheese Cake

*Drizzled with gooseberry and honey syrup served with chocolate ice cream*

### Pecanut Tart

*Served with Chantilly crème and grape salad*

### Black Cherry Coupe

*Vanilla ice cream with brandy liquor infused black cherry sauce and almond biscotti*

### Deconstructed Black Forest Meringue

*Crusty meringue bed with cherry infused chocolate cake slice rounded off with black cherry's*

### Traditional Baked Puddings

*Malva or chocolate or vinegar or sticky date served with homemade custard or cream*

### Sticky Orange and Malva Walnut Tartlet

*Served with Homemade Crème Anglais*

# BUFFET/BUFFET TO TABLE OPTIONS

## Main Course

Choose Two

**Traditional roasted lamb** with basic brown sauce served with minted yoghurt, seared tomatoes in garlic & rosemary

**Lamb Roulade** with spinach & feta herbed pan extract jus

**Whole roasted sirloin of beef** sliced & served with demi-glace sautéed selection mushrooms

**Pork-Belly with crackling** served with bordelaise sauce & rustic steamed apples

**Pork fillet medallions** with baby apples & cranberry sauce

**Slow braised ox tail** with broad beans fresh parsley

**Chicken breast stuffed with sundried tomato & roasted peppers** served with a creamy

*Chardonnay infused herb sauce*

**Whole roasted chicken**, mild spicy Portuguese style with pearl onions

**Whole roasted beef fillet** with choice sauce served with onion rings

**Grilled line fish** with lemon butter and traditional tartar sauce

**Paella dish** with assorted seafood and prawns

## Sides

Included as part of the Main Course - Choose Three

**Fresh garden salad greens** with roasted pears goats cheese, young broccoli & sprouts with an herbed dressing

**Couscous salad** with beetroot, butternut, peppers, sundried tomato & feta cheese with a citrus & sweet chilli dressing

**Traditional garden salad** with vinaigrette

**Assorted potatoes:** Pommes fondant, classic roasted, new potatoes steamed or crusty pureed potatoes fine or rustic

**Assorted rice dishes:** Basmati with toasted almonds, basmati with peppers

**Mediterranean roasted vegetables**

**Green vegetable selection**

**Butternut** with rooibos infused honey syrup

**'Pampoen Koekies'** with caramel or dusted with cinnamon sugar

**Glazed carrots** with a burnt orange undertone

# BUFFET/BUFFET TO TABLE OPTIONS

## *Dessert*

*(To be priced individually)*

**All types of crème brule**

**Traditional treats:** *mini milk tarts, koeksisters, hertzoggies*

**All types of brownies and slices**

**Nougat, truffles and Turkish delight**

**Large Cakes:** *Chocolate, Carrot, Red velvet, Orange*

**Mini Cups and Shot Glass Desserts:** *Flaky Milo, Lemon Meringue, Pepper Mint Crisp*

**Cheese Cakes** *with assorted toppings or fillings*

**Pavlova:** *Traditional / Caramel / Black Forest / Mini Pavlova / Macaroons*

**Mousse Selection:** *Strawberry / Chocolate / Vanilla / Lemon / Orange*

**Ice Cream stations** *with waffles or crepes with a variety toppings also available*

Mini Dom Pedro`s

Irish Coffees

Milk Shakes

## *Late Evening/Midnight Snack*

*(To be priced individually)*

**Mini burgers Mini Hot Dogs Traditional Braaibroodjies**

*Cut in triangles and served on wooden platters*

**Assorted Mini Snack Platters**

*With cheese, mini pies and savoury crudité Cocktail Pizza`s*

**Ice Cream Cones**