

BLACK HORSE COUNTRY ESTATE

Wedding Banquet Hall

Food Selection 2017

Date: _____ of _____ 2017



Bride & Groom Name:

Buffet options

R290.00 per person

Meat dishes

Choice of 2, Additional R 50.00 per extra selection

- Red wine & Rosemary marinated beef fillet with mushroom and red wine jus
- Mint garlic and Thyme roast leg of lamb, with mint and lemon yogurt
- Honey, Mustard and Basil slow cooked deboned Chicken thighs
- Slow roasted Leg of Pork with sage and apple puree

Starch dishes

Choice of 2, Additional R 30.00 per extra selection

- Potatoes dauphinoise
- Cous Cous with baby marrow toasted pumpkin seeds, sundried tomatoes and seasonal herbs
- Oven roasted sweet potato with maple syrup and lavender
- Oven baked new potatoes with basil pesto

Vegetable dishes

Choice of 2, Additional R 40.00 per extra selection

- Sauteed green beans with flaked almonds olive oil and black pepper.
- Oven roasted mix vegetables with olive tapenade and pecorino cheese
- Balsamic roasted beetroot with caramelized red onion and sprinkling of feta cheese
- Oven Roasted Butternut Thyme, Orange and Black Pepper
- Broccoli and Cauliflower Gratton

Salads

Choice of 1, Additional R 25.00 per extra selection

- Greek salad
- Curry pickled mixed vegetable salad
- Capri Salad
- Spicy Asian cucumber salad with beansprouts and garden herbs

Vegetarian dishes

Please discuss, Halaal, Kosher, Vegetarian and Vegan options with our Chef.

Dessert (Please note all deserts are plated)

Choice of 1

- Chocolate and Orange malva pudding with Crème Anglia
- Candy table - Not plated (Includes a selection, fudge, cupcakes, mini tartlets, marshmallow and chocolate truffles) - +R20 p/p
- Pecan nut Pie with Vanilla Ice-cream

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Plated options

R330.00 per person, No starter option R 290.00

A La Carte

Starters

Please select 1 option, additional starter options R 40 p/p per selection

- Smoke tomato and basil sauce with potato Gnocchi
- Caramelized apple, pecan nut and blue cheese salad with wild rocket and balsamic reduction
- Beef Carpaccio with capers, olives, rocket and pecorino served with rye Malba toast
- Ginger ale and butternut soup with apple and leeks, served with a beer bread roll

Mains

Please select 1 option, additional main course options R 65 p/p per selection

- Beef medallions on a disk of cheesy popcorn polenta with sauteed cherry tomatoes, mushroom and baby spinaches served with thyme jus
- Roast rack of lamb with mushroom risotto, seasonal baby vegetables and mint cream cheese
- Roast pepper stuffed chicken with potato dauphinoise and ratatouille
- Soy honey and sesame marinated pork fillet with sugar snap peas and carrot-fried rice served with a ginger ale broth
- Fish option available on request

Desserts

Please select 1 option, additional dessert options R 30 p/p per selection

- Vanilla crème brûlée with orange short bread
- Coconut Chawanmushi with pineapple salsa, passion fruit syrup and mint foam
- Pasties de Nata with cinnamon ice-cream
- Chocolate Tartlet with macerated berries and vanilla ice-cream
- Candy table - Not plated (Includes a selection, fudge, cupcakes, mini tartlets, marshmallow and chocolate truffles) - +R20 p/p

Notes:

- p/p - Per Person Rate.
- Please note prices are subject to change; please confirm your final pricing 2 months before your event.
- Please note that starter options are on request available for buffet.
- Please note that no external catering or food is allowed.
- Terms & Conditions of Black Horse Estate apply.
- Additional plates on the day, will be charged at R400p/p

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Street Food

R345.00 per person

Please contact our chef for any other food choices. E-mail chef@blackhorse.co.za, please remember to CC: theunis@blackhorse.co.za.

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Food Allergies and Intolerances: Please note that all of our food contains allergenic ingredients. Special diets for food allergies will be catered for only if they have been arranged prior to your event and confirmed in writing. If you wish to know more about our ingredients, please speak to your Event Coordinator, thank you.