



BLAAUW  
BERG  
BEACH  
HOTEL

*Blaauwberg Beach Hotel*  
*Wedding Package Menus*

*Table Bay*

# Set Menu

---

## Option 1

### Starter

#### Smoked Salmon

Norwegian smoked salmon, fennel cream, crispy capers, pickled onion

### Main Course

#### Hake & Chips

Pan fried hake, pommes straws, mushy peas, lime curd

### Dessert

#### Berry Cheesecake

Berry cheesecake, thyme crumble, Oreo ice cream

*Filter Coffee/Ceylon Tea*

# Set Menu

---

## Option 2

### Starter

#### Salmon Gravlax

Charcoal cured salmon, beetroot mousse, lemon panna cotta

### Main Course

#### Chicken Roulade

Caprese rolled chicken breast, sundried tomato risotto, basil Hollandaise

### Dessert

#### Chocolate Tart

Eggless chocolate tart, cashew brittle, raspberry ice cream

*Filter Coffee/Ceylon Tea*

# Set Menu

---

## Option 3

### Starter

#### **Prawn Maki**

Steamed prawn wrapped in sushi rice, nori, wasabi mayo, yuzu dressing

### Main Course

#### **Pork Belly**

Sous vide pork belly, cream corn, burnt corn, bacon crumble, bacon popcorn

### Dessert

#### **Apple Crumble**

Stewed apple, sweet pickled apple, apple gel, cinnamon crumble,  
Greek yoghurt ice cream

*Filter Coffee/Ceylon Tea*

# Set Menu

## Option 4

### Starter

#### **Chicken Cobb Salad**

Baby cos lettuce, avocado mousse, bacon jam, tomato concasse, onion marmalade, blue cheese dressing

### Main Course

#### **Pan Seared Lamb Loin**

Pommes souffle, cauliflower puree, pea panna cotta

### Dessert

#### **Chocolate Éclair**

Choux puff pastry, orange and chocolate mousse, chocolate shavings

*Filter Coffee/Ceylon Tea*

# Set Menu

---

## Option 5

### Starter

#### **Thai Beef Salad**

Seared beef sirloin, pickled cucumber, mint coriander basil salad, cashew brittle, lime dressing

### Main Course

#### **Beef Fillet**

Brown butter beef fillet, roasted onion, Parmesan asparagus, smoked garlic & thyme butter

### Dessert

#### **Baklava**

Sticky phyllo pistachio tart, berry yoghurt bark

*Filter Coffee/Ceylon Tea*

# Main Course Buffet

*\*Option 1*

---

## Starter

### Spicy Butternut Soup (v)

Red Thai butternut soup, butternut crisp, coconut shavings

## Main Course

### Pork Fillet

Pan seared pork fillet, cauliflower croutons, pickled cauliflower, mustard jus

### Roast Leg of Lamb

Rosemary roasted leg of lamb, hassleback potatoes, mint jus

### Wood-fired Catch of the Day

Garlic half shell mussel in white wine sauce

### Butternut Ravioli

Cinnamon butternut, salted pumpkin seeds

### Eggplant Gratin

Eggplant croutons, Parmesan chips

## Dessert

### Pumpkin Tart

Sweet pumpkin pie, pumpkin croutons, oat milk panna cotta

*Filter Coffee/Ceylon Tea*

\* Additional cost of R 50 per person



# Main Course Buffet

*\*Option 2*

---

## *Starter*

### **Tuna Carpaccio**

Thinly sliced tuna, caper berries, avocado dressing, radish watercress salad

## *Main Course*

### **Thyme Roasted Chicken**

Parsley pearl barley, thyme jus

### **Crispy Fried Hake**

Pommes chips, lemon beurre blanc

### **Beef Goulash**

Maize meal croquettes

### **Lentil Dhal**

Cauliflower savoury rice

## *Dessert*

### **Orange & Almond Cake**

Sticky orange & almond cake, dark chocolate ice cream

*Filter Coffee/Ceylon Tea*

\* Additional cost of R 50 per person

