

# Wedding

PLATED  
MENU



FAMILY RESTAURANT AND FUNCTION VENUE



# Wedding

## PLATED MENU

### STARTERS

**BEETROOT AND BASIL ARANCINI** (V)  
with parmesan cream and basil oil

**PORTABELINI MUSHROOM AND RUBY PORT SOUP** (V)

**WESTERN CAPE BLACK MUSSEL AND SWEETCORN SOUP** (S)

**TOMATO CARPACCIO** (V)

**ANGEL HAIR PASTA** (V)  
with mushrooms and zucchini

**COGNAC FLAMBÉED CHICKEN LIVERS**  
on sundried tomato, feta, basil polenta

**CAJUN ROASTED PRAWNS** (S)  
on fragrant rice

**BASMATI RICE** (S)  
with brandy prawn bisque

**CURED DUCK-BREAST**  
with aioli and pepper, balsamic and strawberry salad  
(surcharge of R25 pp)

**SMOKED SALMON** (S)  
on potato rosti with a vodka and cream cheese dressing  
(surcharge of R15 pp)

**VANILLA POACHED PEAR SALAD** (V)  
with gorgonzola and toasted pine nuts

**BEEF CARPACCIO**  
with parmesan shavings and sherried portabelini mushrooms

**LEAK AND VENISON RAGU**  
in a brochette with a red wine poached pear and red wine reduction

(V) Vegetarian (P) Pork (S) Seafood (N) Contains Nuts

**Terms and conditions apply.** A 50% deposit is required. Certain ingredients are seasonal and may vary. Prices are subject to change without prior notification. Price excludes beverages. A 10% Service charge applicable on food and beverage. Balance of deposit must be paid two weeks prior to function date.



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### MAINS

#### OVEN ROASTED LEG OF LAMB

with roast potatoes and maple cinnamon butternut stacks and green bean bundle

#### GRILLED BEEF FILLET

with pomme gratin (potato bake), chunky roasted vegetables, bubble and squeak and red wine jus

#### CHAR-GRILLED SIRLOIN

with creamed spinach, honey-roasted butternut and baby potatoes

#### SLOW ROASTED PORK BELLY <sup>(P)</sup>

on a potato purée with buttered carrots and mange tout

#### FREE RANGE CHICKEN-BREAST

with a gruyere cheese and portabellini mushrooms filling on mashed potatoes and flash-fried green beans and honey-glazed beetroot

#### PANZANELLA SALAD AND PAN-SEARED LINE FISH <sup>(S)</sup>

with roasted vegetables, creamed spinach and spicy potato wedges

#### THAI GREEN CHICKEN CURRY

on fresh coriander flavoured rice with sambals and poppadoms

## VEGETARIAN OPTIONS

#### CANNELLONI <sup>(V)</sup>

filled with spinach and feta cannelloni

#### GOAT'S CHEESE TORTELLINI AND AUBERGINE CAVIAR <sup>(V)</sup>

on buttered spinach with sautéed mushrooms and mushroom broth

#### TRUFFLE MUSHROOM RISOTTO <sup>(V)</sup>

with parmesan

#### RICE NOODLE AND INDONESIAN STIR FRY VEGETABLES <sup>(V)</sup>

with tempura tofu and teriyaki glaze

<sup>(V)</sup> Vegetarian <sup>(P)</sup> Pork <sup>(S)</sup> Seafood <sup>(N)</sup> Contains Nuts

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### DESSERT

#### ESPRESSO TIRAMISU

**IRISH CHOCOLATE MOUSSE**  
with candied orange zest

**MALVA PUDDING**  
with crème anglaise

#### CAPE BRANDY PUDDING HOME-MADE VANILLA ICE CREAM

**LEMON PARFAIT**  
with a berry coulis

**INDIVIDUAL PAVLOVAS**  
with fresh seasonal fruit and chantilly cream

**KEY LIME PIE**  
with crème chantilly

**FRANGELICO CRÈME BRÛLÉE**  
with hazelnut biscotti

#### VANILLA POD ICE CREAM

#### **OPTION A R350** PER PERSON

A selection with a choice of 1 starter, choice of 2 mains (one has to be a white meat or vegetarian) and 1 dessert

#### **OPTION B R420** PER PERSON

A selection with a choice of 2 starters, choice of 2 mains (one has to be a white meat or vegetarian) and a choice of 2 desserts

#### **OPTION C R475** PER PERSON

A selection with a choice of 3 starters, choice of 3 mains (one has to be a white meat or vegetarian) and a choice of 3 desserts

#### TEA OR FILTER COFFEE

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AT BON AMIS  
RESTAURANT

BLOEMENDAL  
WINE ESTATE



**BLOEMENDAL**  
WINE ESTATE

Copyright® Bloemendal Wine Estate Bon Amis Restaurant Wedding Plated Menu 2020  
To Book, call 021 976 2682 or email [info@bonamis.co.za](mailto:info@bonamis.co.za).  
No Alcohol Served To Persons Under The Age Of 18 Years.

