



Greyton Lodge - sample menus for weddings

(prices are available on request)

Option 1

Starters

- Soup, served with home made bread
Samples: Spinach and apple soup, Red pepper ginger soup, Cream of pumpkin and cumin soup, Butternut soup, Spicy tomato soup

Mains Buffet

- Stuffed chicken breast with peppadew and feta cheese, served with tarragon sauce
- Poached hake calamata with peppers and tomatoes, served with white wine sauce
- Roasted vegetable, salad, rice and roasted potatoes or *potato mash à la maison*

Dessert

- Chocolate fudge brownies
Served with cream or ice-cream and toffee sauce

Option 2

Starters

- Blue cheese terrine with green figs preservative
- Springbock carpaccio with paw paw and spicy ginger/garlic sauce
- Green asparagus with spicy mayonnaise sauce

Mains buffet

- Roasted leg of lamb with mustard, served with mint champagne sauce
- Pan-fried Kingklip with almonds and walnuts, served with Hollandaise sauce
- Salad, roasted vegetable, roasted parsley potato, mashed potatoes with 3 peppers

Dessert

- Malva pudding, served with Ice cream

Option 3

Starters

(Will be on the table before the guests are seated)

Hummus, cheeses, tzatziki, different kinds of breads, olive oil and dips

Mains buffet

- Greek Roasted Lamb
Filled with spinach and feta cheese and served with rosemary sauce

- Salmon Trout
Salmon trout fillets, served with lemon butter sauce
- Salad, roasted vegetable, potato wedges, mashed potatoes with 3 peppers

Dessert

- Almond tart served with cream and mixed berries
- Fresh fruits with ice cream and chocolate sauce

Option 4

Starters (finger food) during reception or from a buffet when seated

- Vegetable and Haloumi spring rolls
- Brie, leek and mushroom quiche
- Rosemary, olive and parmesan palmiers
- Chicken liver parfait served on canapés
- Couscous balls with sweet chilli sauce
- Prunes wrapped in bacon on brochettes
- Cucumber rings with peppadew and olive stuffing

Main Buffet

- Cold poached whole salmon served with white wine sauce
- Beef fillet
- Lightly browned baby potatoes with parsley
- Potato gratin with cream, onion and cheese
- Roasted vegetables (Aubergine, red peppers, garlic, fresh herbs spiced with pepper and balsamic vinegar) depending on availability
- Fresh chef's salad (Avocado, strawberries, grapes, tomatoes, cucumber and crispy salad, served with lemon dressing) depending on availability

Dessert

- Vanilla ice-cream with mixed berries and homemade chocolate sauce
- Mascarpone with ginger vanilla sauce

You can choose wines from our wine list or bring your own wines and sparkling wines and pay corkage. We do charge a service fee of 10% on food and beverages.