



## Set Menu Selections

### Starters

1. Smoked Salmon Trout served on potato rosti, fresh herbs & horseradish cream, finished with Beetroot puree & fennel oil
2. Smoked Salmon Roulade with tomato concasse, horseradish cream and lemon oil.
3. Trio of smoked Trout with wasabi & Balsamic reduction
4. Parma Ham, Melon & Cinnamon Salad, finished with port wine and mint reduction.
5. Jasmine Smoked Chicken, papaya, avocado & peppadew salad, finished with cashew nuts
6. Sautéed baby calamari filled with mushroom & shrimp, drizzled with herb butter
7. Mix Leaf Salad with thyme roasted beetroot, gorgonzola, pear and sun dried tomato, sprinkled with sugar coated pecans
8. Vine Ripened Tomato, Buffalo Mozzarella and crispy potato salad, drizzled with basil pesto & balsamic vinaigrette
9. Beef Carpaccio with marinated mushrooms, garnished with parmesan and rocket
10. Ostrich Carpaccio with pickled ginger and wasabi
11. Jasmine smoked Chicken & Vegetable samoosas with wilted Spinach & Homemade tomato & Chilli Jam
12. French Brie with a plum and clove scented glaze, accompanied by preserve, water biscuits and walnuts
13. Oriental Duck Spring rolls with a Pernod & berry dipping sauce
14. Rooibos Smoked Springbok Loin with, tropical salad, drizzled with ginger vinaigrette
15. Smoked Gemsbok loin with fresh herbs, sautéed forest mushrooms & Buerre Noisette
16. Sautéed Chicken livers in a green peppercorn sauce nested on sweet potato Rosti



## Soups

1. Butternut & Carrot soup scented with coconut
2. Roasted Red Pepper soup with coriander pesto
3. French Peasant soup
4. Spicy Prawn & Vegetable soup
5. Minestrone with parmesan wafers
6. Fresh Tomato & Gin soup, finished with basil
7. Peanut soup
8. Leek, Potato & Rocket soup with truffle
9. Roasted Cauliflower Soup with garlic croutons

## Intermediate

1. Sorbet-A choice of one: Lemon, Mango, Strawberry, Passion Fruit, Lychee
2. Kingklip with a white wine and grape sauce
3. Kingklip and rocket salad with tomato and basil concas



## Mains

1. Fillet of Beef topped with mushroom & Truffle sauce
2. Peppered fillet of beef served on sautéed endive, topped with Aioli finished with Tomato Concasse
3. Herb Crusted Rack of Lamb with mint jus, braised lamb shoulder pie & pee puree
4. Red Wine & Olive Braised Springbok Shanks served on roasted garlic mash, finished with roma tomatoes and sautéed onion
5. Braised lamb Shanks served in a Red Curry & Coconut sauce with minted cucumber
6. Dukkah Spiced lamb Cutlets with Olive & Anchovy butter
7. Coconut Crumbed Chicken breast, filled with spinach, feta and mushrooms, drizzled with garlic butter, accompanied by fresh garden salad
8. Char grilled Chicken Breast served on a Tomato, chorizo, goat cheese & Rocket pizza, drizzled with Gorgonzola sauce
9. Grilled Spring Chicken on risotto with Lime & rosemary sauce
10. Ostrich fillet on orange scented sweet potato, with Amarula and goose berry sauce
11. Grilled Kingklip fillet topped with olive tapenade, finished with champagne and soy reduction garnished with Grilled Prawn
12. Grilled West coast Sole with a garlic & lemon butter mayonnaise & smoked shrimp
13. Crispy Roast Duck with Cauliflower Puree, and a Black berry & pernod sauce



## Dessert

1. Cinnamon & Rooibos Crème Brulee with biscotti
2. Rum Infused Chocolate Mousse with van der hum marinated berries
3. Chocolate Brownies with orange and white chocolate crème anglaise, topped with vanilla ice cream
4. Amarula Tiramisu with strawberry sorbet
5. Tart au Citron with passion fruit crème anglaise
6. Citrus Curd Tart with seasonal berries
7. Amaretto Cheese cake
8. Chocolate fondant with Basil Yoghurt
9. Pannacota with Crème de Cassis marinated Strawberries
10. Petit Cheese Board
11. Minted Chocolate Fridge cake with Mocha
12. Malva Pudding with Crème Anglaise
13. Milk tart with fresh seasonal berries
14. Apple Tart tartin with Cinnamon Ice Cream



## To Finish

Tea & Coffee / Chocolate dipped strawberries / Chocolate Truffles / Biscotti  
/ Assorted nut and cherry Brittle / Chocolate dipped honey comb

## Set Menu Options

Option 01	Option 02	Option03
1 Soup	1 Starter	1 Starter
1 Main	1 Main	1 Intermediate
1 Dessert	1 Dessert	1 Main
		1 Dessert

  

Option 04	Option 05	Option06
1 Starter or Soup	1 Starter	1 Starter
1 Main	1 Soup	1 Soup
1 Dessert	1 Main	1 Main
1 After Dessert	1 Dessert	1 Dessert
		1 After Dessert



LOMBARDY  
ESTATE

BOUTIQUE HOTEL & CONFERENCE VENUE

wedding  
menu

**Option 07 (1 of each course)**

Starter      Soup      Intermediate      Main      Dessert      After Dinner

\* **Additional Option:** A choice between 2 items on the Main Course – will be subject to a surcharge depending on the items selected. Please enquire with our banqueting coordinator.

*An Oasis Of Peace & Beauty*

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