

FUNCTION MENU OPTIONS



2017

CANAPÉ MENU OPTIONS

Select a minimum of 3 canapés from each list of canapés

SAVOURY ITEMS

- Puff Pastry discs with Carpaccio, Parmesan & wild Rocket (R 16)
- Crispy Coconut crusted Prawns with a Teriyaki Dipping Sauce (R 20)
- Discs of Puff Pastry with Goats Cheese, roasted Rosa Tomato & Basil Pesto (R 15)
- Beef Kebabs with a Smokey Spanish Basting Sauce (R 15)
- Vegetarian Springrolls with Japanese Soy & Sweet Chilli Sauce (R 13)
- Bobotie Samosa with Gooseberry Chutney (R 12)
- Chicken Skewers with Honey Mustard glaze (R 12)
- Black Tiger Prawns in Crispy Streaky Bacon served with Aioli (R 24)
- Mini Aubergine, Cream Cheese, Chive and Rare Roast Beef Roulades on a tangy Tomato Puree (R 15)
- Fig Preserve, Blue Cheese & Caramelised Onion Samosa (R 14)
- Greek inspired Lamb Koftas with a Minted Yoghurt dipping sauce (R 18)
- Cocktail Pancake filled with a Savoury Coriander Bolognese sauce (R 18)
- Chicken & Sesame Spring Rolls with Sweet Chilli & Ginger sauce (R 18)
- Mini Smoked Salmon Trout & Vegetable Wraps topped with Aioli (R 22)
- Greek style Spanakopita served with a Tzatziki dipping sauce (R 15)
- Chunky Home-made Cheddar Cheese Straws (R10)
- Caprese Skewers with Buffalo Mozzarella, Rosa Tomato & Basil Pesto (R15)
- Dukkah Crusted Goats Cheese Truffles (R16)
- Kataifi wrapped Salmon Lollipops (R22)
- Ricotta Cakes with Tomato & Onion Salsa (R18)
- Blinis with Cream Cheese & Smoked Salmon (R22)
- Gorgonzola & Red Onion Tartlets (R20)

SWEET ITEMS

- Chocolate Éclair with Vanilla Chantilly Cream (R15)
- Amarula Cheesecake (R18)
- Chocolate & Hazelnut Brownies (R20)
- Lemon Meringue (R18)
- Dark Chocolate, Orange & van der Hum Truffles (R20)
- Mini Pavlova with Berry Coulis (R15)

PLATED SET MENU OPTIONS

Set Menu Pricing ranges from R240 – R425 per person per three course set menu depending on items selected.

Guidelines to design your own set menu:

Groups of 20-30 guests: 3 x starters, 4 x main course, 3 x desserts

Groups of 30-50 guests: 2 x starters, 3 x main course, 2 x desserts

Groups of 50+ guests: 1 x starter, 2 x main course, 1 x dessert

PLATED STARTER OPTIONS

- Deep Fried Goats Cheese Truffles with Pear and Vanilla Chutney, Baby Leave Salad, Balsamic Reduction and Herb Oil
- Smoked Chicken Salad with Cucumber Ribbons, Shaved Fennel, Mandarin Segments, Frisee Lettuce and a Yoghurt and Mint Dressing
- Warm Salad of Shaved Asparagus and Courgette, Maple Roasted Bacon, Quails Eggs with Red Pimento Coulis and Balsamic Pearls
- Trio of Salmon - Mini Salmon Fishcake with Tzatziki, Salmon Tartare en Croute & Kataifi Wrapped Salmon with Wasabi Mayonnaise & Soya Pearls
- Rich Cauliflower Cappuccino - Soup served in a Cup with Truffle Froth and Mature Cheddar Cheese with a Bacon Cheese Straw
- Pea and Asparagus Risotto with a Soft Poached Egg, Parmesan Tuille and Apple Smoked Bacon
- Chilled Tomato Soup With Fresh Avocado, Smoked Olive Oil, Fresh Cracked Black Pepper and a Shot of Vodka
- Beef Fillet Carpaccio with Pickled Enocitake Mushrooms, Caper Berries, Parmesan Shavings and Baby Rocket
- Prawn and Beansprout Springrolls Served on Carrot and Cucumber Ribbon Salad. Drizzled With an Asian Dressing
- Pears & Bacon - Red Wine Poached Pears with a Blue Cheese and Crispy Bacon Crumble served on Salad Greens
- Moroccan Lamb and Lentil Soup with Tear-and-Share Garlic Bread on the table and home-made Herb Labne
- Roast Butternut Salad with Rocket, Parmesan shavings, Extra Virgin Olive Oil and Balsamic reduction

PLATED MAIN COURSE OPTIONS

- Seared Norwegian Salmon, Horseradish Mashed Potato, Creamed Spinach and a Warm Beetroot and Pine Nut Salsa
- Beef Fillet, Pan Roasted Medium, Potato Rosti, Baby Vegetables Tossed in Herb Butter and served with Sauce Béarnaise
- Rolled Lamb Shoulder Slow Braised and tender, served with Young Green Beans, Butternut Puree, Hassel back Potato Brushed with Smoked Paprika and a Garlic and Thyme Jus
- Pan Seared Kingklip with a Parmesan and Herb Crust, Crushed Baby Potatoes, Baby Vegetables and a Citrus Beurre Blanc
- Roasted Chicken Supreme, Served on Potato Dauphinois layered with Caramelised Leek and Bacon, Fricassee of Mushroom and Tender Stem Broccoli and Drizzled with Cognac Jus
- Loin of Venison wrapped in Streaky Bacon, Served on Spinach and Feta Polenta, Roasted Vegetable Caponata & Rosemary Infused Red Wine Jus
- Grilled Yellowtail with Lemon Cream, served with Potato Rosti & Mediterranean Grilled Vegetables
- Crumbed Chicken Roulade stuffed with Creamy Feta Cheese, Mushrooms, Spinach & Sundried Tomato served with Herbed Mash Potato, Roasted Baby Marrow and Creamy Garlic Sauce
- Confit of Duck Leg, Served on Savoury Bread and Butter flavoured with Feta and Fresh Herbs, with Glazed Baby Carrots and Brussels Sprouts and a Verjuice Jus
- Whole Deboned Quail, with Pork Sausage and Prune Stuffing, Mini Cauliflower Tarte Tin, Confit Pearl Onions, and a Sage and Apple Cider Sauce
- Nest of Tagliatelle, served in a Pernod Cream Sauce, Stuffed with Sautéed Prawns and Mussels, Garnished with a Crispy Parma Ham Wafer

PLATED VEGETERIAN OPTIONS

- Potato Gnocchi, Roasted Cubes of Butternut, Sage Butter, Olive Soil, Confit Cherry Tomatoes, Chick Pea Shoots and Grana Padano Shavings
- Ricotta Tart with Artichoke, Asparagus, and Cherry Tomatoes, served with Wild Rocket Salad and Olive Tapenade
- Roasted Baby Butternut, Stuffed With Vegetable and Feta Couscous, drizzled with Sundried Tomato Pesto

PLATED DESSERT OPTIONS

- Baked Butternut and White Chocolate Cheesecake, with Butterscotch Sauce and Home-made Peanut Brittle
- Chocolate Nemesis - Flourless Bitter Chocolate Torte, served with Crisp Tuille Basket and Real Vanilla Bean Ice Cream
- Crème Brûlée - Baked Egg Custard with Caramelised Sugar Topping and Macerated Strawberry and Orange Segment Salad
- Croissant Bread and Butter Pudding, Baked in a Chocolate and Orange Custard, served with Real Vanilla Bean Ice Cream and Pistachio Chocolate Bark
- Meringue Tower - Layers of Crunchy Meringue, Honey & Hazelnut Ice Cream & Chocolate Mousse
- Apple and Frangipane Tart, Short Crust Biscuit Base, Apricot Glaze and Lavender Mascarpone
- Pecan Nut Pie served with Salted Caramel Sauce
- Self-Saucing Chocolate Pudding Topped With Peanut Butter Ice Cream
- White Wine Poached Pear Set on Crisp Phyllo and Mixed Nut Baklava and served with Orange Zabaglione
- Tiramisu Semifreddo, served with Espresso Caramel, Chocolate Biscuit Crumble

BUFFET MENU OPTIONS

Design your own buffet by choosing from the buffet options below
(a minimum requirement of 40 guests apply)

BUFFET STARTER SELECTION

Select **2 starter items** of the following selection as your buffet starter options:

- Smoked Snoek Pâté West Coast Smoked Snoek Pâté with Lemon and Parsley and served with Crispy Pita (R25)
- Butternut & Roasted Sage Soup served with crusty Bread (R 20)
- Mussels on the half shell marinated in Olive Oil and Balsamic with Red and Yellow Peppers (R 35)
- Butternut & Feta Quiche with Roasted Butternut, Caramelised Onion, Creamy Feta & Mixed Herbs
- Creamy Wild Mushroom Soup served with crusty Bread (R 30)
- Vegetarian Springrolls with Japanese Soy & Sweet Chilli sauce (R 20)
- Smoked Chicken Salad with Lemon & Herb Yoghurt, Chives and Rosemary and served on Baby Salad Greens with Marinated Red Bell Pepper and Cucumber Ribbons (R 35)
- Bobotie Samosas with fresh coriander (R28)
- Spicy Jalapeños stuffed with Cheddar and Cream cheese, battered and deep fried, served with our home-made Chutney Mustard Mayo (R25)
- Farfalle Pasta with Pepperonata, Olives, Capers, Anchovy with Pine Nuts and Fresh Basil (R 30)
- Rare Roast Beef & Aubergine Rolls filled with Chive Cream Cheese (R 28)
- Crispy fried Goujons and Kingklip with Tartar Sauce (R 35)

BUFFET SALAD SELECTION

Select **2 salad items** of the following selection as your buffet salad options:

- Poached Pear Salad with Blue Cheese, Croutons, Toasted Pine Nuts, Baby Salad Leaves and a Red Wine Dressing (R32)
- Warm Salad of a medley of Greek Feta and Olives marinated in Olive oil with Rosemary and Garlic with fresh Salad Greens (R 25)
- Roasted Beetroot & Red Onion Salad of Balsamic Roasted Beetroot & Red Onions served with Salad Green, Quinoa and Goats cheese with fresh Thyme and a Red Wine Vinaigrette (R32)
- Crown House Salad of Salad Greens with Rosa Tomato, Olives, Bell Peppers, Cucumber Ribbons, Red Onion and Creamy Feta Cheese & served with Crown Vinaigrette (R20)
- Moroccan Couscous Salad – Couscous tossed in a Harissa dressing, with Spinach, Roasted Butternut, Crumbled Feta Cheese, Red Onion, Dried Apricots, Almonds and Cranberries (R30)

BUFFET MAIN COURSE SELECTION

Carvery

Select 1 item of the following selection as your first meat option:

- Beef Sirloin with a Black Pepper Crust & Red Wine Jus (R 55)
- Roast Beef Topside with Cloves, Garlic & stitched with Bacon (R 55)
- Slow Roasted Saddle of Pork with Apple Jelly (R 45)
- Rolled Lamb Shoulder Slow Braised and tender with a Garlic and Thyme Jus (R 55)

Meat

Select 1 item of the following selection as your second meat option:

- Cape Malay Chicken Curry with Sambals and Poppadums (R 40)
- Traditional Chicken Pie with Puff Pastry crust (R 40)
- Grilled Yellowtail with Lemon Cream and Chives (R40)
- Cape Malay Lamb Curry with Sambals and Poppadums (R 48)
- Boere Bobotie with home-made Chutney & Sambals (R 40)
- Beef Lasagna with a Three Cheese Crust of Parmesan, Mozzarella and Cheddar Cheese (R 45)
- Roasted Chicken with Garlic, light Chilli, Lemon & fresh Rosemary (R 45)
- Asian Style Sticky Pork Ribs in Sweet Basting Sauce (R 50)
- Slow Braised Lamb Shoulder with roasted Garlic & Thyme (R 60)
- Roast Beef Ravioli in Creamy Tomato Sauce & Parmesan Cheese (R 45)

Starch & Vegetables

Select 5 items of the following selection as your starch and vegetable options:

- Vegetarian Lasagna with a Three Cheese Crust of Parmesan, Mozzarella and Cheddar Cheese (R 32)
- Roast Potatoes with a sprinkling of Spanish Paprika (R 18)
- Spinach & Ricotta Cannelloni with a Creamy Blue Cheese Sauce (R 35)
- Savoury Rice with Onions & Peppers & fresh Herbs (R 18)
- Batons of Honey & Orange Glazed Carrots (R 20)
- Yellow Rice with Cape Sultanas (R18)
- Seasonal Roast Vegetables flavoured with Garlic and Rosemary (R 25)
- Roast Butternut with Cinnamon and Honey Butter (R 25)
- Creamy Potato Bake topped with Cheddar & Mozzarella Cheese (R 30)
- Broccoli & Cauliflower Bake in Béchamel topped with Cheddar Cheese (R 25)
- Stir Fry Noodles flavoured with Ginger, Chili & Japanese soy (R 25)
- Sautéed crushed Baby Potato with Crème Fraîche (R25)
- Green Beans with Spicy Black Pepper (R20)
- Honey Buttered Baby Carrots & Beetroot (R25)
- Sautéed Brussel Sprouts with Bacon & Caramalised Onions (R 25)

BUFFET DESSERT SELECTION

Select 3 items of the following selection as your dessert options:

- Summer Fruit Salad with Wild Berry Double Cream Yoghurt (R 25)
- Chocolate Sponge Cake layered with Chocolate Mousse & Shortbread Biscuits with Caramelised Apples smothered in Ganache (R 30)
- Individual Meringue Nests filled with Lemon Curd & Seasonal Fruit (R 22)
- Traditional Cape Milk Tart (R 22)
- Set Berry Cheesecake on a Coconut Biscuit crust encased in Tuille with a Lemon Curd topping (R 25)
- Italian style Tiramisu flavoured with Kahlua liquor and Espresso (R 40)
- Lemon Meringue Pie (R 25)
- Chocolate Mousse Cake with grilled Oranges (R 30)
- Baked Butternut and White Chocolate Cheesecake, with Butterscotch Sauce and Home-made Peanut Brittle (R30)
- Crème Brûlée - Baked Egg Custard with Caramelised Sugar Topping (R30)
- Croissant Bread and Butter Pudding, Baked in a Chocolate and Orange Custard with Pistachio Chocolate Bark (R30)
- Apple and Frangipane Tart, Short Crust Biscuit Base, Apricot Glaze and Lavender Mascarpone (R28)
- Pecan Nut Pie served with Salted Caramel Sauce & Chantilly Cream (R28)

PLEASE NOTE:

- All menu items subject to seasonal availability and final confirmation
- Prices subject to change and confirmation on final quotation
- Item prices quoted are per person and inclusive of 14% VAT
- Coffee and tea not included in menus
- A cake fee of R15 per person will be levied in the event of cake brought and cut & plated by the venue
- Confirmation and booking deposit requirements apply
- Standard Function Terms & Conditions apply

WINE LIST

Crown Restaurant proudly only serves the following award winning Meerendal Wines and other selected Sparkling Wines

Corkage is allowed on wine only and will be charged at a rate of R45 per 750ml bottle of wine

All prices and vintages are subject to change

WHITE WINE

- Meerendal Sauvignon Blanc R120.00
- Meerendal Unwooded Chardonnay R120.00

RED WINE

- Meerendal Pinotage R120.00
- Meerendal Shiraz R165.00
- Meerendal Merlot R175.00
- Meerendal Bin 159 Shiraz R295.00
- Meerendal Heritage Block Pinotage R350.00

SPARKLING WINE

- Meerendal Method Cap Classique R199.00
- Villiera Tradition Brut NV R200.00
- Villiera Tradition Rose Brut NV R200.00
- JC Le Roux Le Domaine R140.00