



HAZENDAL

ANNO 1699

SAMPLE MENUS

With Hazendal's Executive Chef Michellé Theron at the helm, couples can rest assured that the culinary offering on their special day will perfectly add to the celebratory mood. We pride ourself on being able to provide individually crafted menus and most dietary requirements can be accommodated.



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Sample Menu 1

CANAPÉ SELECTION

Spiced butternut roulade with apple and cranberry chutney

Beef tartare, cured egg emulsion

Thai marinated calamari

Mini BBQ pork Bao buns

Mini butter chicken kebabs

STARTERS

SERVED TO THE TABLE FOR SHARING

Rosemary, garlic and sesame challah | black baguette wreath | lavash branches set between citrus butter spread, pickled beetroot, hummus, smoked snoek paté bon bons with turkish apricot jelly, mini beef biltong and herbed cream cheese savoury choux puffs, tomato and strawberry gazpacho shooter and table salad

MAIN COURSE

BRAISED BEEF SHORT RIB | Confit tomato, rosemary and onions with BBQ basted mushrooms

SMOKED SWEET POTATO AND ALMOND GNOCCHI | Roast garlic and cashew cream (V)

PAN-FRIED FISH OF THE DAY | Pea, garlic and lemon Velouté

SIDES SERVED FAMILY STYLE

Grilled broccoli, green beans, parmesan, basil aioli

Pumpkin tart

Crushed baby potato with burnt butter

DESSERT

THE ANNA PAVLOVA

Lemon meringue inspired tart with torched meringue, lemon curd kisses, fresh red berries and sorbet

BLACK FOREST FABERGÉ

Roast chocolate ganache, sour cherry compote, dark chocolate mousse



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Sample Menu 2

CANAPÉ SELECTION

Mini savoury baked cheesecake with grilled pepper relish

Curried butternut and spinach souffles

Pickled fish on toasted mosbolletjie

Mature cheddar, date filled pancake pinwheels

STARTERS

Freshly baked bread selection with our signature citrus infused butter and turmeric dukkha

SMOKED SAUSAGE PELMENI IN ROAST TOMATO AND RED PEPPER SOUP

Russian style tortellini or ravioli served in a rich tomato and red pepper soup

topped with sour cream and crispy onions

MAIN COURSE

COCONUT CURRY BRAISED BEEF SHORT RIB

Lemongrass and ginger infused coconut curry cream with fresh coriander

PARMESAN AND GARLIC CRUSTED BAKED FISH | Smoked mussel cream sauce

STICKY MISO CHICKEN ROULADE | Sesame squash roasted mousseline

SIDES SERVED FAMILY STYLE

Grilled broccoli and green beans with lemon oil

Roast aubergine and lentil salad with charred onion

Crisp rosemary and almond gnocchi

DESSERT

SPICED APPLE TART | Whiskey caramel and roast white chocolate ice cream



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Sample Menu 3

CANAPÉ SELECTION

Mushroom and parmesan arancini, configarlic mayo

Mini brioche buns filled with mature cheddar, date and tahini spread

Braised beef croquette, onion marmalade

Oysters

STARTERS

Freshly baked bread selection with our signature citrus infused butter and turmeric dukkha

MUSHROOM, HAZELNUT AND CARAMELIZED ONION GALETTE

Rocket and goat cheese salad

MAIN COURSE

KAROO LAMB | Turkish apricot and herb stuffing, onion and goat cheese tart fine

CROWN ROAST FREE RANGE CHICKEN | Thyme roasted pear, onion jus

VEGAN GNOCCHI | Smoked almonds, roast butternut, sundried tomatoes, toasted buckwheat, pesto

SIDES SERVED FAMILY STYLE

Crispy crushed baby potatoes

Seasonal vegetable bowl

Roast pumpkin and sweet potato bowl

DESSERT

A SELECTION OF 3 MINI DESSERTS PER PERSON

Milk chocolate and citrus nougat bar

Mini berry pavlovas with rose cheesecakes

Mini apple sharlotkas