

Thornbirds Plated Wedding & Function Menu Options 2017



Experience the culinary delights laid on by our talented & inventive chefs.

We only make use of the freshest ingredients & our food is prepared freshly on a daily basis.

To assist you in your selection, we have enclosed various options. Please select an option that best suits your requirements.

Menu Option	Price	Fresh Roll	Table Salad	Starter	Main Course	Dessert
Plated 1	R425 pp	Included	1	0	1	1
Plated 2	R450 pp	Included	1	1	1	1
Plated 3	R470 pp	Included	1	2	1	1

STARTERS

Table salad = any salad for the table

1 Starter = any salad or soup or other

2 Starters = either salad + other, or either salad + soup, or either soup + other

SALADS

The classic - Greek salad

Green salad of mixed greens with a blue cheese dressing

Moroccan cous cous salad tossed with seasonal fresh vegetables & fragrant herbs & spices

Asian avocado & shrimp salad with a sesame Thai dressing (seasonal)

Baby spinach salad with watermelon, crispy bacon bits & red onion (seasonal)

Roasted butternut, feta & biltong salad with a homemade chilli vinaigrette

Crabstick, tomato, mozzarella & olive salad in balsamic & olive oil vinaigrette

Caesar salad with lettuce, crunchy croutons, crispy bacon & eggs drizzled in a tangy homemade anchovy dressing

Quinoa salad with roasted beets, red onions, feta, blanched broccoli & tangy vinaigrette

Smoked trout & roasted beetroot tossed in mixed greens with citrus segments and a sweet citrus dressing

Caprese salad of sliced mozzarella, sliced tomatoes, fresh basil & a homemade basil pesto dressing

OTHER

Old-fashioned chicken liver pate' with sweet onion marmalade

Homemade Cape snoek pate' with a hint of dill

Portuguese-style peri peri chicken livers with onion & fresh green peppers

Local ½ shell garlic & herb mussels with a hint of cream

Grilled black mushrooms topped with melted mozzarella & a sautéed garlic & sweet tomato onion relish

Tempura-battered vegetables with a sweet soy & sesame dipping sauce

Traditional homemade Malay pickled fish served with rye toast

Rare beef carpaccio served peppery rocket & parmesan shavings, olive oil, balsamic vinegar & a lemon wedge

Prawn cocktail served on a bed of shredded lettuce & guacamole, in a pink seafood & paprika dressing

SOUPS

Chilled and tangy cucumber gazpacho topped with micro herbs

Spicy Spanish-style tomato gazpacho topped with micro herbs

Caldo Verde – A traditional Portuguese soup with chorizo & potato

Roasted tomato & parmesan soup with a dollop of Crème Fraiche

Minestrone soup with a variety of fresh garden veggies & soft cooked meat

Thornbirds' signature soup - Roasted butternut soup infused with fresh chilli & Crème Fraiche

Hearty old-fashioned green pea & gammon soup

Classic potato & leek soup fragranced with fresh thyme

MAIN COURSE

You may select 1 main course option only.

Should you wish to opt for an additional course, then you will be charged per person for the additional pre-ordered quantities & Thornbirds will take no responsibility should 1 course run out due to popularity.

Clients are also welcome to advise pre-ordered selections as per their guest's selection. This is subject to the client selecting the 2 main courses and then giving guest's the option. It is furthermore subject to the pre-selections being specified per table and guest name. No changes in selected meals will be accommodated.

Late selections will also not be accepted.

B E E F

(All fillets will be cooked medium)

Thyme & black pepper butter grilled beef fillet, served with garlic oil sautéed wild mushrooms, oven roasted root vegetables, a rich beef jus & fluffy whipped potatoes

Beef fillet served with grilled Mediterranean vegetables, sweet butternut, truffle infused mash potatoes and a creamy wild mushroom sauce

Flame-grilled rosemary and thyme marinated beef fillet served with olive oil roasted seasonal nut-tossed vegetables, a red peppercorn mustard pomme puree and herb foam

Beef fillet basted in wholegrain mustard & herbs, served with butter roasted baby potatoes tossed in fried brown onions & accompanied by cauliflower heads in a creamy 3 cheese sauce

Beef fillet served with glazed baby carrots & tossed almond shavings, old-fashioned creamed spinach and chive pomme puree, with homemade creamy peppercorn sauce

Hearty oxtail slowly braised in a rich red wine jus, served with a light and creamy pomme puree

Sesame coated Thai sticky beef short rib served with Asian stir-fried vegetables and a wasabi whipped potatoes

L A M B

Slow braised fall-off-the-bone rosemary & oregano lamb shank served with roasted butternut rings, glazed beetroot & a minted mash

Traditional braised lamb shank served with mixed pepper crushed potatoes, glazed hubbard squash, sautéed seasonal vegetables & mint jelly

Moroccan Dukka rack of lamb served with dried prune, apricot & almond cous cous, spicy masalla stir-fried vegetables and a minted jus

Greek-style lamb shank served with course salted baby potatoes & stacked tomato melanzane

Grilled lemon & rosemary lamb cutlets, served with spicy oregano rice, minted mushy peas & glazed almond baby carrots

C H I C K E N

Garlic and rosemary roast chicken served with spicy rice, caramel-glazed pumpkin fritters, balsamic & butter sautéed beets, with a homemade chicken jus

Butter roasted chicken fillets accompanied by tossed baby herb potatoes, roasted mixed vegetables and a thyme cream

Sweet pepperdew and feta stuffed chicken supreme served with brown onion pomme puree, roasted seasonal vegetables and a white sage and thyme cream

P O R K

Cider roasted pork belly served with crispy tempura vegetables, chive mash and a sweet soy cream

Roasted glazed pork neck served with sautéed greens, baby corn & carrots and a wholegrain mustard mash, accompanied by a sweet apple sauce

F I S H

Butter grilled line fish served with a feta, sundried tomato & chive stuffed potato jacket & steamed broccoli, drizzled with a roasted nut dressing

Lemon and dill marinated line fish served with a saffron cream, thyme roasted potatoes & sautéed root vegetables

Grilled line fish topped with Cajun shrimp, accompanied by saffron chive rice, roasted vine tomatoes, glossy sweet peas & a garlic and lemon beurre blanc

V E G E T A R I A N M E A L S – Take R15 off pp

Italian Mellanzane

Butternut & shaved almond bobotie, made the traditional old-fashioned way

Traditional Malay-style lentil curry served with basmati rice

DESSERT

Meringue parcel filled with vanilla ice cream, topped with a tangy berry coulis & crushed nuts

Greek baklava served with a scoop of vanilla ice cream

Homemade bread & butter pudding served with vanilla custard

Old-fashioned sago pudding topped with a tart black & red berry reduction & vanilla custard

Extra crunchy cinnamon infused apple crumble with vanilla ice cream

Fresh fruit skewers accompanied by Chantilly yoghurt & Fynbos honey

Individual strawberry fridge cheesecake

Individual passion fruit fridge cheesecake

Crème Brule

Classic boozy tiramisu (non-alcoholic option available)

Delicate individual silky dark & milk chocolate mousse oval

Sorbet trio of fresh fruity flavours

Traditional Portuguese baked custard tartlets

Trio of proudly local cheeses accompanied by homemade cheese biscuits & a fruit preserve

K I D D I E ' S M E N U – R 1 6 5

Kiddies 10 years & younger are charged as children – any person older than 10 years will be charged the full price

Kid's meals are served plated & all children are to enjoy the same selection

M A I N C O U R S E – S e l e c t 1

Spaghetti Bolognese

Spaghetti Alfredo

Chicken nuggets served with French fries

Fish fingers served with French fries & tartar sauce

D E S S E R T – S e l e c t 1

Ice cream & chocolate sauce

Crème caramel

Old-fashioned jelly & custard

Fruit salad with ice cream

Chocolate mousse

IMPORTANT

- *Guests are not permitted an option of different main courses on the day unless specially quoted additionally*
- *Your pre-ordered selection will be served to all guests on the day & only 1 main course option may be selected*
- *Menus do not include tea or coffee*
- *Our kitchen & most food items contain traces of nuts*
- *Thornbirds takes no responsibility for food allergies*
- *Part vegetarian selections will be subject to quantities required by Thornbirds depending on the type of dish*
- *An additional surcharge per person is applicable for special / strict dietary requirements*
- *Please keep in mind that Thornbirds will not be responsible for overcooked meals due to time delays in the order of events*
- *For health reasons, food will not be brought out again after it has been served & removed or kept out for long periods of time*
- *Under no circumstances will "doggie bags" will not be permitted at Thornbirds*
- *All items are subject to availability*
- *Prices are subject to change without prior notice*
- *Menus are subject to change without prior notice*
- *Commissionable rates available upon request*

Client Name: Event Date: Event Type:

Contact number/s: Email Address:

Number of Adults (incl. service providers): Number of kids 10 & younger: Number of kids 3 & younger:

Please fill in your selection below;

Plated Menu Option number:	Price per person:
<i>Bread roll is included</i>	
<i>Table Salad:</i>	
<i>Starter/s:</i>	
<i>Main Course:</i>	
<i>Dessert:</i>	

Kids Menu Selection	Main Course	Dessert

Signature:

Date:

Coordinator name & signature:

Date:



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Client to initial: