

FUNCTION & WEDDING MENUS

The wedding menu package at Clara's Barn consist of the following:
4 canapés, bread course, 2 starters, main course for the table to share, and a plated dessert.

You are welcome to add more canapés, proteins, a dessert table, a cheese course or midnight snacks with additional charges (see last page).

Canapés (please select 4)

Saldanha Bay oyster platters (R20 supplement per person)

Caramelized onion tart, smoked feta

Bo-Kaap onion bhaji, cumin labneh

Smoked snoek croquettes, garlic emulsion

Crispy squid cones, aioli, lemon

Bobotie tartlets

Lamb koftas, tzatziki (Live cooking station)

Cape Malay chicken skewers, coriander (Live cooking station)

Bread Course

Coriander seed ciabatta and nutty wheat health loaf
served with butter and olive tapenade

First Course (select one)

Raw fish, avocado, cucumber, radish, ginger & sesame dressing, roast chili oil, coriander

Steak tartar, macadamia, horseradish, brown onion, radish

Curried pumpkin soup, labneh, crisp curry leaf, coriander

Smashed courgette, spiced courgette beignets, preserve lemon, homemade ricotta, basil

Second Course (select one)

Roast line fish, Cape Malay coconut curry sauce, grilled courgettes, toasted coconut, coriander

Twice baked cheese soufflé, roast cauliflower, parmesan breadcrumbs, chive
Spiced tomato risotto, pecorino, grilled courgettes, homemade ricotta, olive
Homemade fishcakes, smoked bone sauce, shaved fennel & dill salad

Main Course for the table to share

Protein (select one)

Confit pork belly, gremolata
Braised lamb shoulder, nasturtium
Sirloin steak from the braai, chermoula
Roast chicken, tarragon & bone sauce
Roast line fish, Cape Malay curry sauce

Sides (Select three - we suggest one starch, one vegetable and one salad)

Crispy potato, sour cream, green onion
Orange & honey glazed sweet potato, pecan nuts
Whole roasted cauliflower, capers, sultanas, brown butter
Slow roasted carrots, honey butter glaze, dukkah
Crisp green leaves, creamy parmesan dressing, croutons, radish
Green beans, mustard dressing, brown onion, radish, almond

Dessert (select one)

Malva pudding, homemade custard, vanilla ice cream
Dark chocolate tart, honeycomb, salted caramel ice cream
Raspberry Pavlova, Chantilly crème, vanilla ice cream
A selection of local cheeses to share for the table (R80 supplement per person)

R895 per person

Additional options

Additional canapé

R40 per person

Additional protein for the main course

R125 per person

Dessert Table (instead of plated dessert)

Fudge, hertzoggies, koeksisters, biscuits, mini pavlova's, chocolate brownies, melktert, lemon meringue

R75 per person

Cheese Course (as an additional course after dessert)

R125 per person

Late night Snacks

Classic cheese, tomato and onion braaibroodjies

or

Homemade pork sausage rolls

R100 per person