

Menu Options

Pre Reception Snacks

A variety of freshly baked bread

- Pateés
- Spreads
- Selection of cheese plates
- Fresh fruit
- Preserves

- Juice or Sherry

- Please feel free to discuss any additional canape's with our chef.
(at additional cost)



Starters - Served

- Bobotie koftas served with mint yogurt
- Balsamic vinegar chicken livers served on potato splash
- Avocado & cucumber wrap served with mustard dip
- Taco's filled with grilled fish with tzatziki twist
- Tomato, basil & mozzarella baked in phyllo served with balsamic-vinegar
- Baked ricotta & feta tartlet with basil pesto
- Biltong & peppadew tartlet served with a feta cheese sauce
- Vol-a-Vent filled with butternut, olives, feta & rosa tomato
- Salmon cake wrapped with bacon served on avocado mousse
- Beef oxtail terrine served with potato chips
- Fried polenta with mushroom & pesto
- Soup option served with a warm breadroll
(mushroom, roasted cauliflower, creamy tomato, butternut)
- Smoke salmon & cream cracker triangles with cream cheese
- Hake served with sweet potato chips & apricot reduction
- Mini quiches served with sweet potato and beetroot chips



Bell Amour

wedding & function venue

Main Course - Buffet

Chicken (Select 1)

- Caprice chicken breasts (tomato, mozzarella & basil pesto)
- Chicken breast stuffed with kale, brie & mushrooms in coconut cream
- Butter chicken
- Chutney & mayonnaise chicken portions
- Chicken pieces with apricot jiz
- Savoury grilled chicken pieces
- Chicken schnitzel with creamy cheese sauce



Beef, Pork or Lamb (Select 1)

- Oven baked leg of lamb with mint jelly
- Leg of lamb with tomato and basil base
- Lamb curry with baby potatoes & carrots
- Lamb roll served with a berry sauce
- Braised brisket in tomato balsamic sauce
- Spicy beef roll with brown onion sauce
- Grilled beef fillet served with either mushroom / pepper / monkey gland sauce ***
- Glazed gammon with pineapple and cherries
- Sweet and sour pork
- Pork schnitzels served with either mushroom / pepper / monkey gland sauce
- Crackling pork belly baked with leeks, celery in white wine
- Crumbed pork chops with baked baby apples served with sultana sauce
- Baked pork neck with prune sauce
- Classic boeuf bourguignon (Ooh la French)- beef stew

***Additional costs apply

Bell Amour
wedding & function venue

Main Course - Buffet

Starch (Select 2)

- Rice – white, brown, wild or basmati
- Crispy baked potatoes
- Potato wheels with creamy brown onion sauce
- Jacked potatoes with a bacon & cheese sauce
- Jacked baby potatoes in sour cream and garlic butter
- Parsley potatoes

Vegetables (Select 2)

- Roasted carrots with orange & herb sauce
- Traditional green beans
- Baby marrows with roasted tomatoes & red onion
- Broccoli & cauliflower baked with creamy cheese sauce
- Cauliflower with garlic & jalapeno cheese sauce
- Creamed spinach
- Fried cauliflower with roasted nuts
- Baby carrots with roasted almond & sunflower seeds with mint sauce
- Oven roasted mix vegetables in season
- Melanzane parmigiana (brinjal bake – gluten free)
- Pumpkin fritters served with ginger & caramel sauce
- Oven baked sweet potatoes
- Phyllo wheels filled with sweet potatoes and creamy caramel sauce
- Sweet baby carrots with mint
- Ginger & marshmallow sweet potato bake
- Citrus infused sweet potato bake
- Glazed baby carrots with pineapple chunks



Main Course - Buffet

Salads (Select 3)

- Rocket, feta, olives & rosa tomatoes served with a herb salad dressing
 - Beetroot & feta salad with balsamic and red onion
 - Butternut & pineapple salad with peach reduction
 - Traditional potato salad
 - Pasta salad
 - Green salad (rocket, basil, cucumber, baby marrows, avocado)
 - Biltong & mango salad (s)
 - Biltong, avocado & nut salad (s)
 - Couscous salad
 - Roasted mix vegetable salad
 - Greek salad
 - Watermelon & feta salad with balsamic reduction (s)
 - Coleslaw
- * (s) - Seasonal

Dessert (Select 2)

- Pavlova with fresh fruits in season served with ice cream
- Malva pudding with ice cream & homemade custard
- Apple crumble with cream & custard
- Strawberry cheese cake
- Pepperminterisp tart
- Orange pudding
- Ginger & date pudding
- Coffee chocolate pudding
- Chocolate brownies with chocolate mousse & berry sauce
- Traditional milk tart
- Tiramisu
- Crème Brule
- Chocolate cremora tart with fresh fruits



Plated Options

Select 1 meat: Lamb shank / Lamb rack / Leg of lamb / Fillet/Rump with mushroom OR
bacon feta topping OR pepper sauce. / ¼ Chicken / Ox tail / Pork neck / Pork belly.
1 Starch and vegetable in season. Salad on tables.

* Additional cost apply