

The Ou Stal Wedding Menu

This is the unformatted copy of the menu developed exclusively for the Ou Stal Wedding Venue.

STARTERS

Select ONE starter from one of the following categories:

SOUPS

Butternut Soup with a hint of coconut milk.

Minted Green Pea Soup with fresh cream.

Creamy Mussel and White Wine Soup

Wholesome Chicken Noodle Soup for the soul. Topped with a sprinkling of whole kernel corn.

Fresh and Creamy Chilled Broccoli Soup with French Herbed Croutons. *(Also Delicious as a Hot Soup!)*

Creamy Biltong and Blue Cheese Soup.

Chinese Chicken and Sweet Corn Soup with hints of Ginger.

Creamy cauliflower soup with hints of nutmeg.

Something different - Beer, Potato and cheese soup with biltong.

SEAFOOD

Curried Fish Madras Croquettes.

Thai Green Shrimp Curry with Mussels, noodles and Coconut Milk.

Creamy Black Mussel and Noodle Pot.

MORE SERVED STARTERS

Wraps filled with chicken mayo and salad greens and served with balsamic reduction.

Phyo cups with Asian beef and noodle salad.

Phyo cups with chicken salad.

Biltong salad consisting of shavings of beef biltong on a bed of greens and served with a sweet balsamic reduction.

OUR VERY POPULAR SELF-SERVE BREAD SELECTION:

An array of fresh loaves and crackers accompanied by pate's, cheeses, preserves and jams.

SALADS SELECTION

For summer weddings, our salad selection makes for an elegant, yet refreshing and light starter (Served family style).

Select any 3:

Apple and Blue Cheese Salad sprinkled with nuts.

Pear and Roquefort Salad. Served with a Dijon Mustard Dressing.

Sweet and Sour Noodle Salad.

Creamy green and red Coleslaw with tangy mayonnaise.

Tossed Garden Salad.

Rice and vegetable salad.

Curry Bean Salad.

Traditional Potato Salad.

Traditional Beetroot Salad.

Tangy 3 Bean Salad.

Carrot salad with orange or pineapple.

Cold Salad of Baby Potatoes with Greek Yoghurt and Fresh Herbs.

Apple, Red Cabbage and Courgette Salad. Served with a vinaigrette and topped with sunflower seeds.

Mediterranean Potato Salad: A layered salad potato, tomato, garlic, red onion and peppers.

Salad of Strawberries, Grapes and Feta with a Balsamic Dressing (Seasonal)

Couscous salad with roast vegetables and served with a Dijon mustard vinaigrette.

Couscous Mediterranean salad with rosa tomatoes, red onion, feta, olives and Dijon vinaigrette.

Crushed wheat and curry peaches salad with green pepper and red onion.

Middle Eastern Harrisah Tabbouleh – Bulgar wheat with peppers, onions, cherry tomatoes, cucumber, spring onions, parsley and mint with a fragrant harrisah dressing.

Curried Dill Potato salad with mayonanaise, curry, lime juice and fresh dill

Italian salad made with tomatoes, olives, capers and basil.



MAIN COURSE

Build your own main meal with our selection of delectable courses.

Please Note:

**For Timeless elegance you can choose 3 meat dishes consisting of One red meat dish and any other 2 meat dishes
If you choose the Lamb shank you can choose either one pork dish OR one poultry dish to go with it.**

For Simplistic elegance you can choose 2 meat dishes consisting of One red meat and one Pork dish OR one Poultry dish. If you choose the Lamb shank it will be the only meat dish served.

RED MEAT DISHES

CHOOSE ONE:

Boeuf Bourgaignon – Typically French – Beef with vegetables slow cooked in red wine.

Beef lasagne

Roast Beef with a rich, brown gravy.

Cape Malay Lamb Curry and Rice. Served with Banana, Chutney and Sambal.

Traditional farm house curry served with rice, banana, chutney and sambal.

Beef Stroganoff in a Creamy Red Wine Reduction.

Bobotie.

Cottage Pie: A savoury beef mince pie topped with mashed potato and grilled to golden brown perfection.

Hearty Irish Stew consisting of beef, onions, root vegetables and herbs

Homely beef casserole with wine, herbs and veggies such as carrots, peas, mushrooms and onions.

Tomato Bredie made with lovely pieces of mutton (bone in)

Hungarian Beef stew with onions, tomato, thyme, potatoes and carrots.

Roasted leg of lamb with rosemary and lemon juice.

OR

Choose our very popular Moroccan Lamb Shank: hints of citrus and spice make this dish the perfect main course to any meal.

(Remember, if you choose this course you can only have a poultry OR Pork dish for Timeless Elegance to go with the shank and for Simplistic Elegance this will then be your only meat dish)

POULTRY COURSE

Deconstructed chicken pie.

Traditional chicken pie.

Delicious and very popular baked Chicken Casserole with a Tangy Sweet and Sour Sauce.

Traditional Rosemary Roast Chicken.

Ever so popular Honey–Mustard Chicken Portions.

Sweet Chutney Chicken portions.

Chicken Curry.

Chicken Korma – a lovely, mildly spiced chicken dish smothered in Greek yoghurt – real comfort food.

Chicken a la king.

Chicken Divan – Chicken and broccoli in a subtle curried cream sauce.

Pineapple chicken – Chicken portions with layers of flavor including pineapple, chutney and sweet chili.

Spanish Chicken – Chicken portions with flavors of chorizo, garlic, paprika, chili and coriander.

Chicken in Peanut Sauce – Chicken portions in a rich sauce of onion, garlic, peanut butter, honey, mustard, curry powder and a dash of tobacco for even more flavor.

Fruity Chicken – Portions of chicken smothered in a sauce of chutney and orange juice – yummiie.

Chicken lasagna

Penne with broccoli, onions, garlic and peppers baked in a rich sauce with various cheeses and fresh herbs.

Penne with chicken and broccoli served in a creamy basil pesto.

PORK DISHES

Golden brown slices of gammon with apple chutney.

Leg of pork in a creamy sauce.

Sweet and sour pork casserole – Cubed pork in a sweet and sour sauce.

Pineapple Pork Casserole – Cubed pork in a sauce with layers of flavor including pineapple, chutney and sweet chili.

Honey and mustard pork casserole.



MAIN COURSE - CONTINUED

SIDES

Select any three sides to have with your main course.
(Combination of Salad and/or Warm Sides)

SALADS

Apple and Blue Cheese Salad sprinkled with nuts.

Pear and Roquefort Salad. Served with a Dijon Mustard Dressing.

Sweet and Sour Noodle Salad.

Creamy green and red Coleslaw with tangy mayonnaise.

Tossed Garden Salad.

Rice and vegetable salad.

Curry Bean Salad.

Traditional Potato Salad.

Traditional Beetroot Salad.

Tangy 3 Bean Salad.

Carrot salad with orange or pineapple.

Cold Salad of Baby Potatoes with Greek Yoghurt and Fresh Herbs.

Mediterranean Potato Salad: A layered salad potato, tomato, garlic, red onion and peppers.

Salad of Strawberries, Grapes and Feta with a Balsamic Dressing (Seasonal)

Couscous salad with roast vegetables and served with a Dijon mustard vinaigrette.

Mediterranean couscous salad with olive, feta, rosa tomatoes, red onion and Dijon vinaigrette.

Crushed wheat and curry peaches salad with green pepper and red onion.

Middle Eastern Harrisah Tabbouleh – Bulgar wheat with peppers, onions, cherry tomatoes, cucumber, spring onions, parsley and mint with a fragrant harrisah dressing.

Curried Dill Potato salad with mayonanaise, curry, lime juice and fresh dill

Italian salad made with tomatoes, olives, capers and basil.

WARM SIDE DISHES

Sweet Pumpkin.

Caramelized Sweet Potato.

Cauliflower/Broccoli Au Gratin.

Crushed baby potatoes with garlic butter and chives.

Green beans tossed with garlic and new potatoes in olive oil and topped with toasted sesame seeds.

Pumpkin Fritters.

Steamed Medley of Country Veggies.

Pumpkin Tart.

White Rice with Parsley.

Savoury Rice.

Creamy Potato Bake.

DESSERT

Select one from our list, or delight your guest with one of our interactive dessert stations.

Traditional Malva Pudding Served with Custard.

Designer Velvet Cupcakes topped with Chocolate Ganache or Butter cream Icing

Chocolate Mousse Twirls.

Petite Cheesecakes: Available in Strawberry, Blueberry or Passion Fruit.

Chocolate Mousse Cake.

Lemon Mousse cups: Individual cups filled with a velvety lemon mousse and topped with silky clouds of whipped cream.

Koeksisters

Tiramisu

Croquembouche: A tower of choux pastry éclairs ensconced in a spun sugar web.

Death by chocolate – individual cups filled with decadent dark mousse and topped with glossy chocolate ganache.

OR

Our Candy Table Display: A variety of sweets in a selection of glass containers.

OR

Our very popular Pavlova and meringue station where you create your own pudding by selecting your own toppings such as fresh cream, chocolate chips, chocolate sauce, fresh berries, berry coulis and finely chopped nuts.

OR

An array of smalls consisting of koeksisters, brownies, cupcakes and eclairs

OR

An array of small cups filled with petite trifles, choc mousse, strawberry mousse, espresso cream.

Remember to ask about our wedding cakes.

We also offer Vegetarian/Vegan options for selected guests, or can source Halaal or Kosher Meals. Talk to us about the dietary requirements of your guests.

Included in the Ou Stal Wedding Package above, is the following:

Basic Linens (Table Cloths, Runners, Napkins).

Centrepiece of your choice: Limited Flower Selection (upon consultation) or Candelabras

Flowers for the Bridal Table and 2 large arrangements for the reception.

Standard Place Setting: Cutlery, Crockery and Glasses

Setting up and striking of ceremony and reception areas

Juice, and chilled waters infused with lemon, mint or cucumber ribbons.