



Come and celebrate your special event at The House of J.C. Le Roux. Surrounded by the vineyards of the Devon Valley with breathtaking views over the Stellenbosch mountains.

Let our event's team take care of every detail that will make your celebration or corporate event one that will linger in the memory of your guests for years to come.

Enjoy our award winning sparkling and Methode Cap Classique wines from a range that is bound to excite the most discerning palate.

Talk to us over a glass of bubbles and let's discuss how we can tailor-make your special event.

## **Menu Selector**

**R195-00 per person**

Please choose **one** item from **each** course

### **STARTER**

**Potato & Leak Soup** – served with garlic croutons

**Wild Mushroom Soup** – served with a scoop of cream and fresh parsley

**Butternut & Orange Soup** – served with pumpkin seed

**Smoked Salmon & Avocado Salad** – served fresh

**Ostrich Carpaccio** – served with Parmesan & rocket, drizzled with olive oil

**Phyllo parcel with Black Mushroom & Feta** – served with oven roasted basil & tomato sauce

### **MAIN**

**Thai Chicken Salad** – garnished with coriander and litchis

**Cape Malay Line Fish** – served with coriander & mesh and fresh greens

**Stuffed Chicken Fillet** – stuffed with dried fruit, served with roast potatoes and Julienne vegetables

**Roasted Sirloin** – oven roasted, served with roasted vegetables & potatoes - ala- Chris.

**Prawn & Chicken Curry** – served with Basmati rice

**Fillet of Beef** – served with rosti potatoes and roasted vegetables, and red wine jus

**Roast Leg of Lamb** – set on Polenta, served with a phyllo-vegetable basket

### **DESSERT**

**Pavlova & Seasonal fruit** – served with cream or ice cream

**Cheesecake** – “a la Tables”

**Vanilla pod** – ice cream served with a rich chocolate toffee sauce

**Traditional Malva Pudding** – glazed and served with cream

**Chocolate Terrine** – served with a fudge sauce

If this selection does not meet your requirements, please contact us to discuss other options.

# **BUFFET MENU A**

## **Plated starter**

Phyllo parcel filled with herb feta and mushroom  
served on a tomato and basil sauce

## **Main course – buffet**

- select 3 items -

Roast leg of lamb  
Chicken casserole  
Roast sirloin  
Line fish  
Chicken pie  
Hearty beef stew

Served with the following –

Roast potatoes  
Seasonal vegetables  
Rice  
Greek salad  
Beetroot and feta salad  
Tomato and mozzarella

## **Dessert – buffet**

Fruit salad and ice cream  
Chocolate mousse  
Cheese cake

Coffee

**R195.00 per person ( Exc Vat )**

# **BUFFET MENU B**

## **Plated starter**

Select one prior to function

### **Tropical smoked chicken salad**

served with a honey and Bulgarian  
yoghurt dressing

or

### **Phyllo mushroom parcel**

set on a roasted basil and tomato sauce

## **Main course**

### **Roast sirloin**

Served with a red wine jus

### **Whole BBQ chicken**

served with an orange and raisin sauce

### **Baked line fish**

in a coriander, lemon-grass and sweet chilli sauce

### **Tomato bredie**

traditionally prepared

### **Served with –**

Roasted potatoes

Savoury rice

Stewed potato and butternut

Baked cauliflower and broccoli with mornay sauce

Vegetable lasagna

### **Salad bar**

Green bean

Carrot and orange

Greek salad

Cous Cous salad

## **Dessert – buffet**

Cheese cake Oude Libertas

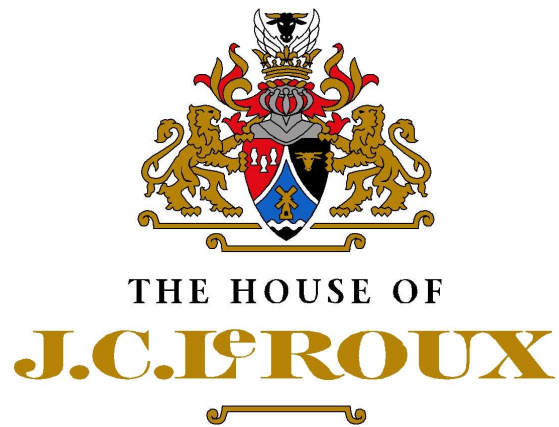
Chocolate brownie

Fruit salad

Trio of ice cream

Coffee

**R250.00 per person ( Exc Vat )**



## FUNCTION WINELIST FOR THE HOUSE OF JC LE ROUX

### METHODE CAP CLASSIQUE

### PRICE

Scintilla	R 111.00
Pinot Noir	R 65.00
Pinot Noir Rosé	R 87.00
La Vallée	R 49.00

### SPARKLING WINES

### PRICE

La Chanson	R 38.00
Le Domaine	R 38.00
Sauvignon Blanc	R 38.00

### PONGRACZ METHODE CAP CLASSIQUE

### PRICE

Pongrácz	R 72.00
Desiderius	R 180.00

## **DRY WHITE WINES**

FLEUR DU CAP SAUVIGNON BLANC	R 55.00
DURBANVILLE HILLS SAUVIGNON BLANC	R 60.00
ZONNEBLOEM CHARDONNAY	R 55.00
FLEUR DU CAP CHENIN BLANC	R 57.00
NEDERBURG PAARL RIESLING	R 42.00

## **ROSÉ AND OFF-DRY WINES**

NEDERBURG ROSÉ	R 34.00
HILL AND DALE DRY MERLOT ROSÉ	R 35.00
NEDERBURG LYRIC	R 37.00
GRUNBERGER FREUDENLESE	R 43.00

## **RED WINES**

NEDERBURG BARONNE	R 52.00
ZONNEBLOEM MERLOT	R 65.00
DURBANVILLE HILLS PINOTAGE	R 75.00
FLEUR DU CAP SHIRAZ	R 74.00
ZONNEBLOEM CABERNET SAUVIGNON	R 75.00

**PLEASE NOTE THAT DUE TO A DISTELL PRICE INCREASE DURING  
FEBRUARY THE ABOVE PRICES MAY CHANGE.**