



*Hudson's*  
*a magical venue...*

+27 (0)21 881 3590  
hudsons@vredenheim.co.za  
Vredenheim Wine Estate,  
R310 Baden Powell Drive, Stellenbosch  
[www.visithudsons.co.za](http://www.visithudsons.co.za)  
VAT No. 405 025 2891

## **Set Menus**

*For groups of between 15 & 40 guests dining at lunchtime (minimum of 35 guests required for buffet)*

### **CELEBRATION PLATED MENU**

***Two Courses – R270 per person | Three Courses – R320 per person***

#### ***Starter***

Lamb Kofta with Mint Yoghurt Dip  
Vegetable Spring Rolls with Sweet Chilli Salsa  
Deep Fried Calamari served with Marie Rose Sauce & Fresh Lemon

#### ***Main Course***

Lamb Shank slowly braised in a red wine & root vegetable sauce  
Thickly Sliced Roast Sirloin of Beef with a Red Wine & Mushroom gravy  
Linefish finished with a tomato salsa  
Chicken Forestiere – Pan fried chicken breast topped with a rasher of bacon & creamy mushroom sauce  
*All served with baby honey roast potatoes & roasted vegetables*

#### ***Dessert***

Hot Chocolate Volcano with Vanilla Ice Cream  
Banoffi Pie – biscuit base topped with caramel, fresh banana & cream  
Home Baked Cheesecake served with Berry Coulis

### **GET-TOGETHER BUFFET MENU**

***One Course – R185 per person (based on minimum of 35 guests)***

***Dessert can be added for an additional R40pp***

Prime Roast Beef with Chef's Gravy  
Creamy Chicken & Mushroom Pie  
Linefish with a Tomato Salsa  
Golden Roast Potatoes  
Roasted Vegetables  
Savoury Rice  
Greek Salad  
*Served Buffet Style*

#### **Where can I host my party?**

**Thatch Lapa** on the main lawn – venue fee of R1000.00 payable

**Loft Balcony** – venue fee of R1000.00 payable

**By the dam** in the garden – no venue fee, but also no waiter service & no formal set-up

**On the patio** – no venue fee