



ALLÉE BLEUE

PLATED MENU OPTIONS

STARTERS

Please select one:

- Potato and leek soup with bacon topping
- Allée Bleue garden salad
- Wild mushroom on brioche toast with hollandaise sauce
- Pink peppercorn kudu Carpaccio with yoghurt dressing and Allée Bleue wild rocket
- Tomato and brie tart with baby spinach and Feta
- Spicy prawn salsa in a phyllo basket with Allée Bleue herb salad

MAINS

Please select one Meat, Poultry or Fish option and one Veg option:

(Vegetarian option can be changed for a Meat, Poultry or Fish dish.)

Meat:

- Grilled beef sirloin with confit potato, broccoli, mushroom and horseradish jus
- Crispy pork belly with potato gratin, caramelized baby onions and honey glaze
- Slow-cooked lamb shank, wrapped in phyllo, served with mustard potato mash and plum salsa

Poultry:

- Grilled deboned chicken leg quarter on parmesan mush potato, with mixed vegetable and garlic jus
- Allée Bleue Thyme chicken risotto with Allée Bleue olive salsa and mushroom sauce
- Pan-fried duck served with a vegetable parcel, blush cherry tomato and orange jus

Fish:

- Orange-crusted fish with baby potato, fennel, tomato and buerre blanc
- Lemon and herb-steamed fish on Allée Bleue parsley pea risotto

Vegetarian:

- Wild mushroom risotto served with confit garlic and dukkha pesto
- Sweet potato gnocchi, cinnamon sour crème, Allée Bleue watercress pesto and burnt butternut
- Babaganoush Ravioli, Allée Bleue smoked olives, homemade yoghurt balls and creamy garlic sauce

DIRECTORS: *FW DAUPHIN * AF DAUPHIN

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*GERMAN

DESSERTS

- No-bake cheese cake served with a biscuit soil and berry coolly
- Chocolate mousse served with a hazelnut soil.
- Lemon meringue served with a Allée Bleue mint cream

Please email your selection to functions@alleebleue.com

Client/Function detail: _____

Date of Event: _____

T&C's:

- Menu price will be send after selection has been done and wedding contract signed.
- A menu tasting can be arranged at R100 per item.
- Price range from R210 to R310 p.p.

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