



BUFFET MENU

S T A R T E R S (P L A T E D)

CHICKEN WHITE CHILL SOUP

SPICY FRIED JALAPENO POPPERS

CREAM CHEESE JALAPENO POPPERS WITH BACON

SPICE CHICKEN LIVERS WITH HOMEMADE BREAD

VERY PERI SAUCE, ONION, GARLIC, DHANIA AND SPICE

M A I N C O U R S E

(SELECT 2 MEAT OPTIONS)

CAJUN SPICE ROAST CHICKEN

CHICKEN QUARTER LEG MARINADE WITH CAJUN SPICE AND MUSHROOM SAUCE

ROAST BEEF T-BONE STEAK

SPICY LAMB CURRY OR CHICKEN CURRY

CREAMY VEGETABLE LASAGNA

S I D E S

CREAMY MASHED POTATO

ROAST BUTTERNUT AND SWEET POTATO WITH HONEY AND CINNAMON

ROAST MEDITERRANEAN VEGETABLES

SAVOURY RICE

ROAST MEAT GRAVY

S A L A D S

PASTA SALAD WITH PEPPERS AND SWEET CHILLI SAUCE

GREEN SALAD WITH FRENCH DRESSING

D E S S E R T

(SELECT 1) PER PERSON PLATED DESSERT

MALVA PUDDING OR TOFFEE PUDDING WITH VANILLA CUSTARD

VANILLA ICE-CREAM WITH CHOCOLATE SAUCE

STRAWBERRY PANNA COTTA





BUFFET MENU

STARTERS (PLATED)

BUTTERNUT SOUP (V)

CREAMY BUTTERNUT SOUP SERVED WITH HOMEMADE BREAD STICKS

HOT CHICKEN LIVERS WITH HOMEMADE BREAD

COOKED IN VERY PERI SAUCE, ONION, GARLIC, DHANIA AND SPICES

MAIN COURSE

(SELECT 2 MEAT OPTIONS)

ROSEMARY AND GARLIC LAMB CHOPS

GRILLED LAMB CHOPS WITH GARLIC & ROSEMARY

LIME MAYO & MUSTARD ROAST CHICKEN

CHICKEN QUARTER LEG MARINADE WITH LIME MAYO & MUSTARD SAUCE

SPICY BEEF CURRY OR SPICY LAMB CURRY CREAMY VEGETABLE LASAGNA

SIDES

CREAMY MASHED POTATO

ROAST BUTTERNUT AND SWEET POTATO WITH HONEY AND CINNAMON

ROAST MEDITERRANEAN VEGETABLES

SAVOURY RICE

ROAST MEAT GRAVY

SALADS

GREEK SALAD

BEETROOT WITH FETA CHEESE AND PINEAPPLE

DESSERT

(SELECT 1) PER PERSON PLATED DESSERT

STRAWBERRY CHEESECAKE WITH ICE -CREAM

WITH VANILLA ICE-CREAM

BAKED APPLE PIE WITH VANILLA HOMEMADE CUSTARD

WITH VANILLA ICE-CREAM OR CUSTARD

WARM MALVA PUDDING WITH CUSTARD OR ICE-CREAM

MALVA WITH STRAWBERRY AND BLUEBERRY

