

CANAPES AS STARTERS:

CANAPE MENU HAS BEEN ATTACHED. CHOOSE THREE ITEMS FOR THE TABLES AS A NIBBLE.

EXAMPLE MENU: CHOOSE TWO OF EACH AND TWO OR THREE MEATS:

MEATS:

Portuguese style beef espetada cooked on a bay leaf stick with coarse salt & Flame grilled whole lemon and herb or piri piri chickens sliced.

Pothouse steaks, sliced and covered in mushroom sauce, sliced honey glazed pork belly with Dijon mustard dressing.

200g Sirloin or rump steak, Lamb chops 150g Chops and a Mediterranean flavoured chicken sosatie with tzatziki sauce.

200g Fillet steaks in a creamy mushroom sauce, stuffed spinach and mozzarella grilled chicken breasts.

Pork ribs basted, Chicken espetada with green peppers and onions and Rump medallions.

Sliced honey coated pork roll, sliced pepper crusted beef roll & slow roasted sliced whole Moroccan .chickens

Chicken, pepper and prawn skewers, 200g Sirloin or rump steak basted in a sticky bbq sauce.

SALADS:

- Creamy Baby potato salad with chives and wholegrain mustard.
- Roasted Pumpkin Salad with cous cous, chickpeas, feta, pumpkin seeds, rocket and red onions. Served with a creamy vinaigrette dressing.
- Curried Couscous with Feta cubes – Cous cous salad with feta cubes and dressing.
- Wild Rice Salad with roasted mushrooms, fresh coriander, feta, green apples, baby spinach and pumpkin seeds. Served with a tangy yoghurt dressing.
- Apple & honey dressing coleslaw salad - Creamy traditional coleslaw.
- Pasta salad tomato based or curried salad.
- Greek salad with creamy feta & olives.
- Summer salad - French style summer salad with corn and avocado.
- Balsamic roasted beetroot & rocket salad with sprinkles of feta.

- Mediterranean couscous salad.
- Butternut & couscous salad with roasted cherry tomato, corn, feta & basil leaves.
- Watermelon Greek salad
- Caesar salad

VEGETABLES:

- Creamed spinach or butternut.
- Cauliflower and broccoli bake.
- Spinach cooked with onion, tomato and potato.
- Mashed green beans with potato and onion.
- Bean & lentil curry (v).
- Plated root vegetables, honey glazed carrots, beetroot and sweet potato.
- Vegetable bake creamy cheese sauce.
- Beetroot with cumin & chickpeas.
- Stir fry Julienne vegetables.
- Butternut wedges with honey, cinnamon & cumin.
- Mixed vegetables with sage butter sauce oven baked.
- Roasted seasonal vegetables with porcini mushroom sauce.
- Sweet corn on the cob with a cheddar sauce.
- Green beans with brown butter.
- Roasted butternut crumbled feta and pumpkin seeds.
- Stir fried vegetables with sesame & soy.

VEGETARIAN OPTIONS:

- Rigatoni Bolognese A rich and hearty minced mushroom, lentil ragu, folded through rigatoni pasta.
- Lasagne Noci A hearty minced mushroom, lentil ragu poured between layers of lasagne, topped with our light butternut squash béchamel.
- Shepherd's Pie a luscious, slow-roasted British stew with spoonful's of creamy sweet potato mash and a crispy, sprinkled paprika.
- Cauli Tikka Masala Roasted cauliflower, squash and chickpeas in a creamy tikka masala with fragrant garlic rice, spiced chutney.
- Thai Green Curry a bright and fragrant Thai green curry, with a medley of vibrant veg, tofu and a side of fresh quinoa.
- Spaghetti à la mafia - tomato, garlic, chopped parsley, chili, olive oil and Parmesan.
- Cheese Penne bake in a creamy garlic sauce with tomatoes, mushrooms and chopped spinach.
- Grilled vegetable and mushroom lasagne Macaroni and cheese baked with double cheese.
- Vegetarian Curry a Pumpkin and chickpea curry.

Starch:

- Pumpkin fritters balls
- Creamy cheese, Potato bake
- Fluffy rice pilaf with fresh herbs, mushrooms and tomato (optional)
- Creamy mashed potato (Optional to add Dijon)
- Couscous butternut, feta hot dish
- Creamy pepper mash
- Crispy roast baby potatoes with rosemary and oregano
- Arribiata (Tomato penne) pasta

DESSERT MENU: JARS OPTIONS:

- Chocolate mousse jars with brownie
- Pecan nut jars with whipped cream
- Banana caramel & sponge pudding shots
- Lemon fridge tart jars with crumble base
- Apple crumble jars with crème Anglaise
- Mini Cinnamon doughnut, chocolate mousse jars
- Chocolate brownie triangles
- Jelly & custard jars
- Fruit skewers with a raspberry reduction
- Malva pudding & custard jars
- Baked apple tart and custard
- Cheese cake jars with crumble