

## Menus



### Starters (Buffet Menu and Plated) (Choice of one)

Salad Nicosse

Ham and Mushroom Crepes- crepes filled with creamy ham and mushrooms topped with a white sauce.

Quiche Lorraine – individual quiches filled with bacon and cheese served with a side salad.

Chicken Vol Vents – vol vents filled with a creamy chicken sauce.

Shrimp Cocktail

Mussels served in a creamy white wine sauce.

Gazpacho soup (Cold)

Mushroom soup

Minestrone Soup

Crocodile Nuggets – crocodile cubes coated in seasoned bread crumbs and deep fried, served with tarter sauce.

### Plated Main Course (Choice of One) Cost

#### Beef

Marinated Beef Fillet Medallions pan fried and served with a pepper sauce.

Beef Paupirttes – thin slices of beef and ham, rolled round a savory and sweet stuffing and cooked in wine.

Rosemary and Red Wine Steaks- pan fried beef fillets seasoned with fresh rosemary and served with red wine sauce.

All of the above are served with baby potatoes in a herb butter sauce and seasonal vegetables.

#### Chicken Dishes

Lime and Coriander Char grilled Chicken – chicken breasts marinated in fresh herbs chargrilled and served on a bed of rice with seasonal vegetables.

Bacon Wrapped Chicken – chicken breasts stuffed with nuts and chutney, wrapped in bacon, char grilled and basted with lime juice.

Chicken with Red Wine – chicken breasts pan fried and served with a red wine sauce.

#### Pork Dishes

Baked Mediterranean Pork Cutlets – pork loin cutlets baked and marinated with fresh herbs.

Pork Fillet Medallions – pan fried pork fillets served on a bed of apple and cinnamon.

Pork Noisettes – pork of loin rolled pan fried and served with a creamy white sauce.

All of the above are served with baby potatoes in a herb butter sauce with seasonal vegetables.

### **Lamb Dishes.**

Noisettes of Lamb – loin of lamb rolled pan fried, seasoned with garlic, served with a red wine sauce.

Lemon – Honey Lamb Cutlets – lamb cutlets, brushed with a touch of soya sauce and lime juice, served with a honey mustard sauce.

All of the above are served with baby potatoes in a herb butter sauce and seasonal vegetables.

### **Fish Dishes.**

Dill Fish with Lemon Sauce – pan fried Zambezi Bream served with a dill white lemon sauce.

Pan Fried Zambezi Bream – with tarter sauce and garlic butter/ lemon butter.

All of the above are served with baby potatoes in an herb butter sauce with seasonal vegetables.

Dinner Rolls served with main course and rice available on request.

### **Desserts (Choice of One) (Buffet and Plated Menu) .**

Strawberry Crepes (seasonal) pancakes filled with fresh strawberries served with fresh cream.

Spiced Fruit Salad – mixture of fruits with an added touch of ginger and a dash of Chilli.

Fruit Skewers with rum butter (seasonal) - assortment of fruits char grilled, drizzled with a rum butter glaze.

Cheesecake

Baked Apple Pie served with Brandy Custard

Tropical Meringues filled with whipped cream topped with an assortment of fruits.

Banana Pavlova – meringues filled with caramel topped with sliced banana

Fruit Tart Surprise – mini baked tarts with a creamy mouse filling topped with seasonal fruits.

All of the above served with fresh cream. Ice Cream on request.