



*Menu - 2020**

N\$ 400.00pp

Homemade Soup

Your choice of one

Butternut Soup
Roasted Tomato Soup
Asparagus Soup
Creamy Mushroom Soup
Minestrone Soup
Seafood Bisque Soup
All served with Fresh Croutons or Bread rolls

Starters / Salads

Your choice of 2

Traditional Potato Salad
Red and White Coleslaw
Carrot Salad
Niqiose Salad
Dilled Shrimp Salad
Build your own Salad
Spinach Roulade with Salmon
Smoked Chicken or Salmon Rosti Stack
Tasty Assorted Phylo Pastry Bites

Main Course

Your choice of 3

Rosemary & Garlic Leg of Lamb
Flame Grilled Pork OR Lamb Lion
Roasted BBQ Rump slices
Beef Oxtail with red wine sauce
Honey-baked Macon (smoked & pickled beef)
Roasted Marinated BBQ Sirloin slices
Savoury Crumbed Beef Schnitzel
Traditional Beef Lasagne
Roasted Pork Neck with apple mustard sauce
Crispy Roasted Leg of Pork
Golden Crumbed Chicken Schnitzel
Rich & Creamy Chicken a la King
Chicken Breast in Soya & Honey Marinade
Crumbed Chicken Kiev with Mushroom and Feta filling
Baked/Grilled/Fried Filleted Fish
Grilled Calamari Strips in Lemon Butter

Starches

Your choice of 2

Savoury Rice/White Rice/Yellow Rice with Raisins
Crispy Roast Potatoes / Parsley Potato /Potato Gratin
Creamy Pasta Dish

Vegetables

Your choice of 2

Honey Baked Butternut
Cauliflower with Cheese Sauce
Broccoli with Cheese Sauce
Stir Fried Vegetables
Baby Marrow with Onion
Creamed Spinach
Sweet Carrots
Julienne Carrots with Table Celery
Buttered Corn
Baked Sweet potato

Desserts

Your choice of 2

Old English Cake Trifle
Ice-cream with Wafer Biscuits and Hot Chocolate Sauce
Fresh Fruit Salad with Ice-cream
Peach Crumble with Custard
Vanilla Fridge Cheesecake with Ice cream
Strawberry Fridge Cheesecake with Ice- cream
Baked Cheesecake with Ice cream
Homemade Malva with Custard
Baked Apple Pie with Custard or Ice- cream
Chocolate Brownie with Ice cream

Extras

Cheese Platter with Assorted Cheese, crackers and fig
Coffee and Tea Station - Wedding Reception

N\$700.00 for 10 Pax