

Wedding Menu 1

Kshs 2,500 per person

Soup

Orange, carrot and mint soup

Salads

Baby spinach, mixed nuts and strawberries with maple dressing

Nicoise salad

Kachumbari

Plum tomato and mozzarella salad drizzled with pesto

Avocado salad

Fennel and red cabbage coleslaw

A selection of pickles and dressings

Carvery

Roasted beef strip-loin "Yorkshire pudding and horseradish"

Mains

Grilled chicken with tikka spices

Herb marinated red snapper fillet with citrus glaze and vanilla oil

Lamb masala

Accompaniments

Rice with asparagus

Chapati

Sweet corn, peas and carrots

Black bean masala

Rosemary potatoes

Sautéed spinach

Grilled vegetables

Desserts

Apple and cinnamon crumble

Strawberry pavlova

Passion and orange mousse

Fresh fruit salad

New York cheese cake

Wedding Menu 2

Kshs 2,600 per person

Soup

Roasted fennel and apple soup

Salads

Caesar salad with garlic croutons and parmesan cheese

Greek salad with basil oil

Kachumbari

Beetroot and orange salad

Guacamole salad with cayenne and cilantro

Carrot with pineapple and cashew nuts

A selection of pickles and dressings

Carvery

Herb seared rib-eye with garlic au jus

Mains

Jerk chicken

Barbeque pork ribs Mexican style

Cornflakes breaded red snapper with tartar sauce

Savory lamb chops with minty gravy

Accompaniments

Pilau rice

Pumpkin, green beans, eggplants and bamboo shoots

Black bean masala

Turmeric and thyme flavoured roasted potatoes

Chapati

Sautéed spinach

Grilled fennel, bell peppers, zucchini and onions

Desserts

Black forest gateaux

Fresh fruit salad

Grand marnier infused tiramisu

Strawberry tartlets

Caramelised orange profiterole

Wedding Menu 3

Kshs 2,850 per person

Soup

Sweet potato and coconut soup

Salads

Iceberg wedge with caramelized onions, black pepper bacon with danish blue cheese dressing

Tomato wedges

Celery, red onion and new potatoes salad

Kachumbari

Poppy seed coleslaw

Basil grilled vegetables

A selection of pickles and dressings

Carvery

Whole roasted goat "rosemary gravy"

Mains

Cajun marinated roasted chicken

Pan-fried red snapper with dill lemon butter

Braised beef short ribs with red onion salsa

Accompaniments

Sautéed carrots, french beans and bamboo strips

Vegetable ratatouille

Turmeric rice with nuts

Baingan bharta-eggplant curry

Green lentil masala

Baked tomato fussili pasta with leeks and parmesan

French fries

Sautéed spinach

Desserts

Pavlova with orange and cream

Vanilla crème brûlée

Blueberry cheese cake

Double chocolate tart

Fresh fruit cuts

Wedding Menu 4

Kshs 3,300 per person

Soup

Mushroom bisque "basil crème"

Salads

Mixed lettuce salad with dressings
Mushrooms and celery
Red kidney beans and bean sprout salad
Lemon, tomato and mint couscous
Avocado salad
Double coleslaw salad with cashew nuts and dry fruits
A selection of pickles and dressings

Carvery

Whole roasted lamb leg with minty gravy

Mains

Thai style coconut chicken
Beef mince with pea curry
Pan-fried red snapper served with dill lemon butter
Slow cooked braised osso-buco with gravy and vegetables

Accompaniments

Green bananas in peanut sauce
Medley of arrow roots and butternut
Vegetable lasagna
Chapati
Pilau rice
Green lentil stew
Traditional kikuyu irio
Terere, managu, kunde or sukuma wiki
Roasted sweet potatoes with sweet chili

Desserts

Apricot and apple nut crumble
Rich chocolate berry layer cake
Strawberry tarts
Pineapple upside down cake
Chocolate brownies
Fresh fruit salad

Indian Menu

Kshs 2,950 per person

Soup

Mulligatawny soup

Salads

Baby spinach, leaf lettuce, cucumber, onions, parsley and basil
Avocado tomato and mozzarella pasta
Curried cashew nuts, coconut, carrot and pear salad
Kachumber salad
Aloo chana chat

Starters

Onion bhajias served with mango chutney
Vegetable samosa
Mini chicken cocktail sausages
Cheddar cheese mini pizza papadum
Zafrani paneer tikka

Mains

Palak paneer spinach with cheese
Grilled herb crusted leg of lamb with mint sauce
Fish in coconut milk curry
Dal bukhara-black lentils
Mushroom makhani

Chicken tikka with yoghurt and mint raita
Methi naan/plain naan
Jeera aloo
Sultan pilau
Vegetable jalfrezi
Eggplant and cashew nuts in tomato gravy

Condiments

Yoghurt, achar, raita, mango chutney, lime pickle, mixed pickle

Desserts

Gulab jamun - cardamom syrup soaked doughnuts
Seasonal fresh sliced fruits
Goan coconut cake
Kheer - Indian rice pudding
Sweet yoghurt with saffron and pistachios
Black forest cake
Carrot pudding - gajar ka halwa

Vegetarian Menu

Kshs 2,700 per person

Soup

Carrot and coriander soup

Salads

Curry pasta salad
Cucumber, baby spinach and tomatoes with
lemon basil dressing
Beetroot and onion salad
Sprouted lentil salad
Indian style lime and chili slaw
Red kidney bean salad

Salad dressings

Yoghurt tamarind dressing, ranch raita,
cumin-lime vinaigrette

Starters

Tawa ghotala - spicy vegetables grilled with
mustard seeds and curry leaves
Onion bhajias served with mango chutney
Vegetable spring rolls
Cheese samosas served with chili sauce and
green chutney
Vegetable mini-pizza
Pani puri

Mains

Mixed vegetable curry
Palak paneer
Mushroom makhani
Dal bukhara - black lentils
Jeera aloo
Pakora kadhi
Vegetable biryani
Methi naan/plain naan
Yellow lentil masala
Pappadums and pickles

Desserts

Carrot halwa
Ras malai
Gulab jamun - cardamom syrup soaked
doughnuts
Fresh fruit cuts
Goan coconut cake
Kheer - Indian rice pudding
Sweet yoghurt with saffron and pistachios