



Skal Luncheon, 13th September 2023

AMUSE GUEULES

HAGGIS BON BON
SWEET POTATO GALETTE, PECAN, CHEESE BALL

STARTER

POACHED LOBSTER, WATERMELON, CAPERS,
CURRY GRANOLA, CHIMICHURRI SALSA, BALSAMIC

MAIN MENU

SAUTÉ PRAWNS &
CALAMARI IN PIRIPIRI BUTTER
GRILLED TOPSIDE, RUMP OF BEEF
LEG OF LAMB, LEG OF PORK
GRILLED LAMB RIBS
HONEY GLAZED PORK RIBS,
HONEY BASTED CHICKEN WINGS
GRILLED QUAIL SPICY / HERB
CHICKEN TIKKA, CHICKEN YAKITORI
OSTRICH MEATBALLS
BBQ BEEF SAUSAGES, BBQ LAMB SAUSAGES
BBQ CHICKEN SAUSAGES
GRILLED CROCODILE

STARCHES & VEGETABLES

PAPRIKA ROAST POTATOES
ROAST SEASONAL VEGETABLES
SAUTÉ LOCAL GREENS

SALADS

FENNEL, CUCUMBER, APPLES AND CHIVES
ROASTED CARROT & PEPPERS, GOATS CHEESE
AND SPRING ONION
BUTTERNUT, BLACK SESAME, POMEGRANATE
AND CORIANDER KACHUMBARI SALSA

DESSERTS

CHOCOLATE MOSAIC:- POTSHERD CHOCOLATE,
MILK ICE CREAM, FUDGE AND MACERATE BERRIES.

KENYAN TEA / COFFEE PETIT FOURS



Vegeterian Luncheon Menu, 13th September 2023

AMUSE GUEULES

SPINACH & POLENTA BON BON
SWEET POTATO GALETTE, PECAN, CHEESE BALL

STARTER

COCONUT PANEER, RASPBERRY VINAIGRETTE

ENTREE

PANKO'D FALAFEL, PALM HEART,
CUCUMBER AND MANGO SALAD, RED PEPPER KETCHUP

MAIN MENU

VEGETABLE SAMPLER
CHICKPEAS & SPINACH, PEANUT CURRY,
VEGETARIAN SAUSAGE STIR FRY, SWEET CHILLI GREENS,
BUTTERNUT CHAPATI AND SWEET POTATO FRIES

STARCHES & VEGETABLES
PAPRIKA ROAST POTATOES
ROAST SEASONAL VEGETABLES
SAUTÉ LOCAL GREENS

SALADS

FENNEL, CUCUMBER, APPLES AND CHIVES
ROASTED CARROT & PEPPERS, GOATS CHEESE AND
SPRING ONION, BUTTERNUT, BLACK SESAME,
POMEGRANATE AND CORIANDER
KACHUMBARI SALSA

DESSERTS

CHOCOLATE MOSAIC:- POTSHERD CHOCOLATE,
MILK ICE CREAM, FUDGE AND MACERATE BERRIES.

KENYAN TEA / COFFEE
PETIT FOURS