



BOARDROOM LUNCH MENU 1

(MINIMUM 10 PEOPLE)

Chicken Korma with toasted coconut

Or

Chicken Schnitzels with a thyme and mushroom sauce

Served with sautéed potatoes, creamed spinach and roasted butternut

Sugar bean & potato curry (V)

Served with basmati rice, sambals,
French salad to suit & Bread Rolls & butter

BOARDROOM LUNCH MENU 2

(MINIMUM 10 PEOPLE)

Chicken, Spinach & feta lasagne

Ratatouille, A French Dish Roasted Vegetables in an Italian plum tomato
sauce, topped with phyllo pastry (V)

Served with a Herb Salad & Bread Rolls



BOARDROOM LUNCH MENU 3

(MINIMUM 10 PEOPLE)

Chicken Breast filled with spinach & feta served in a creamy sauce &
served with roasted Mediterranean Veggies

or

Chicken, chorizo & cream pasta with an olive & oreganum crumb

Vegetable Pastitio, a delicious creamy vegetable, pasta and béchamel
bake (V)

Served with fresh bread rolls, butter
Crispy green salad with our famous Salad Mix

BOARDROOM LUNCH MENU 4

(MINIMUM 10 PEOPLE)

Strips of tender Beef in a Mushroom Cream Sauce

or

Tender Madras Beef Curry with trimmings

Italian Brinjal Bake

Rice

Crunchy Garden salad topped with mixed seeds, radish & sundried
tomato

Bread Rolls & Butter

T & C & E & OE's Apply



BOARDROOM LUNCH MENU 5

(MINIMUM 10 PEOPLE)

Lamb Masala Breyani with brinjal dhal

or

Tender Lamb Curry with Pappadums, chutney & sambal

Baby brinjal and Paneer Curry - (V)

Rice

Served with Bread Rolls & Butter

BOARDROOM LUNCH MENU 6

(MINIMUM 10 PEOPLE)

Surf & Turf, Roasted fillet medallions smothered in a creamy prawn sauce, served on a bed of tagliatelli, served with extra chilli pesto, parmesan & crushed garlic

or

Chicken and Prawn curry with sambals, roti, chutney, toasted coconut & banana cream sambal

Butternut & ricotta cannelloni served in a Neapolitan sauce, topped with a Provencal Crumb

Served with ciabatta bread & Chefs salad

T & C & E & OE's Apply

CHEESE PLATTER

A Selection tantalising Local Cheese consisting of: Brie, Camembert Cheddar, Blue Cheese and Mozzarella accompanied with a selection of salted Biscuits, fresh Fruit & nuts

SWEET ENDING PLATTER

Chef Eric's selection of mini petit size desserts – select 4 varieties
I.e. Milk tarts, chocolate peppermint éclair puffs, lemon and lime tartlets, pecan nut pies, Portuguese Custard tarts,
Banoffee pies, chocolate brownies, assorted macaroons, millionaires shortbread, salted caramel éclair puffs, and mocha latte éclair puffs, Chocolate Phyllo Tarts

THE SWEET GREEK PLATTER – 3 p.p

BAKLAVA

(Phyllo pastry fingers filled with toasted almonds and spices topped with syrup)

KATAIFI

(Shredded Phyllo pastry filled with toasted walnuts and spices topped with syrup)

BOUGATSA

(Phyllo pastry filled with semolina custard dusted with icing sugar and cinnamon)

END OFF ON A “LITER” NOTE - DIY

Basket of Meringues with berries, cream & dark chocolate Ganache
Fresh Fruit Kebabs with passion fruit dip

DECADENT DESSERTS - SQ

Walnut Sponge cake with a vanilla bean syrup

Lemon Curd Crunch Shots/Lemon Meringue in a mini glass

Cookies and Cream Pots/Tiny Tiramisu Shots/Eaton Mess Shots

Mini Croquembouche – Assorted mini éclair tower

Delivery fees apply, depending where you are situated.

All prices exclude vat