



LIME CATERING COVID DINNER MENU 2020

- Price **per person**, ex vat, in Kenya Shillings (ksh)
- Minimum 6pax, Max 15pax
- Includes cutlery, crockery, serviceware, service staff, transport & set up for the food ordered; within Nairobi
- Does not include kitchen or dining tent, tables, chairs, decor, lighting, glassware
- Bar Management Service available (bar staff, glassware hire, equipment hire, ice, condiments @80+VAT per guest, per hour), drinks on consumption
- 50% Deposit required to book the date, full payment required before set up

SUNDOWNER CANAPES @500 CHOOSE 5

- **Mini Cucumber Rolls** with smoked salmon & creamcheese *GF
- **Peking Duck Rolls** with hoisin
- **Chicken Spring Rolls** with sweet chilli
- **Satay Skewers**
- **Vegan Momos** with soy, wasabi & Nigella dip
- **Cheese Cocktail Samosas** with ginger jam
- **Caprese Skewers** - bocconcini, tomato, basil & pesto *GF
- **Beef/ Veg Samosas** with dhania yoghurt dip
- **Mini Yorkshire Puddings** with rare roast beef & horseradish
- **Black Pudding Quail's Eggs** with mustard Aioli

PLATED STARTER CHOOSE 1 OPTION

- 1/. **Soup with a freshly baked roll** @450
 - Rich Cream of Tomato with Basil
 - Butternut, Carrot & Ginger
 - Pea & Mint
- 2/. **SPINACH & RICOTTA PASTRY** with herbed Salad @550
- 3/. **CARAMELISED FRENCH ONION TART** with rocket salad @600
- 4/. **FALAFELS & FATTOUSH** Mediterranean vegan and gluten-free chickpea balls served with cucumber herb salad @650
- 5/. **ITALIAN BRUSCHETTA** (tomato, basil, garlic) served on crostini with parmesan shavings drizzled with pesto @450
- 6/. **BEETROOT CARPACCIO** with feta cheese, truffle & nigella oil with herb & cucumber wafer salad @750
- 7/. **BEEF CARPACCIO** with horseradish cream, truffle & nigella oil with herb & cucumber wafer salad @850
- 8/. **DUCK TERRINE** en croute with fennel & orange salad & Grand Marnier Glaze @750
- 9/. **HOME-SMOKED FISH PATE** with potato crisp, crispy baguette & Asian Slaw @650

MAIN COURSE

1/.FAMILY STYLE MAIN @1,700

Served in sharing bowls on the table. Choose 2 Mains & 3 sides

MAINS

- **Grilled Beef Fillet** with caramelised onions & gravy
- **Crispy Chilli Beef**
- **Beef & Guinness Pie**
- **Indian Butter Chicken Curry** with coconut, ginger & served with raita & poppadums
- **Breaded Chicken Breast or Fish Fillet** with chunky tomato or tartare sauce
- **Awesome Sausage Foursome** - Boerwors, Cheesy German, Regular Pork & Sticky Chipolata with onion gravy
- **LIME & PEA RISOTTO**
- **CHILLI VEGAN TOFU** with garlic mushrooms & grilled peppers
- **AUBERGINE PARMIGIANA**

SIDES

- Dauphinois Potato bake with cream & cheese
- Giant Yorkshire Puddings
- Steamed Seasonal Veg
- Roast Vegetable Medley
- Mixed Garden Salad
- Steamed or Spiced Rice
- Creamy Mashed Potatoes
- Thin Cut Fries

2/.PLATED MAIN @2,000

Choose 2 Mains - all served with seasonal veg

- **ROAST BEEF FILLET** with roast potatoes, Yorkshire pudding, & red wine jus
- **BACON wrapped CHICKEN BREAST** stuffed with cream cheese & sundried tomatoes served with white wine, leek & mushroom sauce on butternut puree
- **SESAME CRUSTED SNAPPER** fillet served with wasabi mash, white wine sauce
- **CRISPY SKIN SALMON** - fillet served with brown rice & spiralsed ginger, courgette & cucumber salad *GF
- **BUTTERNUT, FETA & CASHEW-NUT OPEN RAVIOLI** with an oregano beurre blanc sauce & creamed spinach
- **MUSHROOM & ASPARAGUS RISOTTO** with cashew nut & basil pesto *vegan avail, *GF

DESSERT @600 CHOOSE 1 OPTION

- **RICH CHOCOLATE BROWNIE** with berries & cream
- **STICKY TOFFEE** pudding with caramel fudge sauce
- **TREACLE TART** served with vanilla crème Anglaise
- **MANGO AND PASSION FRUIT SALSA** with berry sorbet (vegan & GF)
- **TRIO OF BOOZY SORBETS** served with Italian Cannoli
- **TART CITRON** with whipped cream

ADD EXTRAS OR ALTERNATIVES:

TABLE EXTRAS

- **GARLIC & ROSEMARY FOCACCIA** with balsamic & olive oil @200
- **MIXED BREAD BASKET** with flavoured butters @200
- **MIXED GARDEN SALAD** & balsamic Vinaigrette @200
- **TEA & COFFEE @200** - Safari Lounge Speciality Kenyan Tea, herbal teas & coffee
- **KENYAN CHEESE BOARD @500** with a selection of Kenyas best hard, soft & blue cheeses with crackers, fruit, chutneys & nuts