



COLLISHEEN

— E S T A T E —

GARDENIA MENU

TO START.....

Choose **one** of the following (Plated per person on the table)

Or three of the following (On platters served in the garden or at the table)

ASSORTED VEGETABLE SAMOOSAS	Spicy potato, soya mince, sweetcorn & cheese, served with minted yoghurt
CHILLI BITES	With a tangy chilli sauce
SPINACH & FETA SPANAKOPITA	With raita
CHICKPEA CAKES	With aubergine and yoghurt dip
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella
PANNER CHILLI CIGARS	With veg atchar and homemade chilli
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander
POPADOMS	With potato chutney
GRAM DAHL IN PHYLLO PASTRY	With spring onion
CRISPY HOMEMADE SAMOOSAS	Spinach & paneer, sweetcorn & potato or soya mince

FOR MAIN COURSE.....

Choose **two** of the following

VEGETABLE BREYANI	With saffron spiced rice & fried onions
ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
ALOO GOBHI	Cauliflower & potatoes cooked with tomato, onion, herbs & spices
BUTTERNUT, FETA & SPINACH LASAGNE TOPPED	With mozzarella cheese
MEDITERRANEAN VEGETABLE LASAGNE	With tomato & basil sauce
POTATO & MUSHROOM CURRY	With green pepper & deep-fried curry leaves
SOYA CHICKEN	With peas, potato and garam
SOYA PRAWN CHUTNEY	With tomato and mixed spices
PALAK PANEER, BUTTER PANEER OR PANEER CHUTNEY	With tomato and roti
BROAD BEAN CURRY	With potato
MUSHROOM AND CHICKPEA CURRY	With jeera
BUTTERNUT AND MUSHROOM CURRY	With mustard seed
GRAM DHALL	With brinjal and methi

All served with

STEAMED BASMATI RICE	With braised onions, jeera and mustard seeds
BRINJAL DAL	With spiced tomato & onion
INDIAN SALAD	Traditionally prepared
RAITA	With yoghurt, cucumber, mint & garlic
TRADITIONAL SAMBALS	Tomato, onion & chili
ROTI	With homemade pickles

SOMETHING SWEET.....

Choose **two** of the following

SOJI OR KHEER	With almonds raisins & fresh / nestle dessert cream
CLASSIC TIRAMISU	Traditional & delicious (Eggless)
FRESH FRUIT PLATTER	With granadilla syrup and mint
CHOCOLATE MOUSSE PUDDING	With mixed berries (Eggless)
COFFEE CAKE	With blueberries, walnuts and cinnamon (Eggless)
CARAMEL CUSTARD	(Eggless)
VERMICELLI	With coconut, raisins & Popadoms
SAIGO	With mango

(served with 2 jugs of juice on the table or tea and coffee)