

# 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 **three** 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)

# CANAPÉS & SNACKS

## SOMETHING SAVOURY.....

Choose **three** of the following (Served on Platters) R50 per person

GAZPACHO SHOTS	With crispy pancetta
SPICY CHICKEN WRAPS	With avocado and rocket
SKEWERED MOZZARELLA BALLS	With sundried tomato and basil leaves (V)
HAKE TIKKI	With a lemon dressing
ROQUEFORT WITH PEACH	On garlic crostini (V)
WASABI SHRIMP	With avocado
CUCUMBER CANAPÉS	With whipped feta, sundried tomato and basil (V)
BAKED BRIE	In phyllo pastry with honey and five spice (v)
PRAWN & SHRIMP COCKTAIL	In a lettuce cup
COCONUT CRUSTED CHICKEN	With a red Thai curry dip
COURGETTE AND ARTICHOKE TART	With peppadews and feta (V)
GRILLED CHICKEN CAESAR SALAD SKEWERS	With parmesan, crispy bacon and garlic croutons
SPINACH, FETA AND OLIVE PHYLO PARCELS	With cucumber salad and a yoghurt dressing (V)
PANNER CHILLI CIGARS	With veg Atchar and homemade chilli (V)
COURGETTE BRIE & BASIL SOUP	With a feta crostini & extra virgin olive oil (v)
PASSIONATE PRAWNS	With Lime & Sweet Chilli
HOME MADE PARMESAN FISH COUJON	With a roast tomato aioli and watercress
SALT AND PEPPER FRIED CALAMARI	With a seafood mayo
ROQUEFORT, TOMATO & SWEET ONION TARTLET	With a rocket salad & balsamic reduction (V)
CREAMY CAULIFLOWER AND POTATO SOUP	With a blue cheese garlic bread (v)
MOROCCAN CHICKPEA CAKES	And an aubergine and yoghurt dip (V)
SLICED BRIE	With red onion marmalade on bruschetta (v)
CRISPY CROSTINI	Coconut & pea or sev chutney & mozzarella (v)
CHICKEN, PINEAPPLE AND PANEER SKEWERS	With a basil pesto
CAJUN CALAMARI SPOONS	Served with a seafood mayonnaise
FRESH HOME-MADE SANDWICHES	Tell us what you want inside
DUCK & BEETROOT	On toasted ciabatta with orange & thyme marmalade
SWEETCORN AND CHEESE CHILLI BITES	With fresh chilli and coriander (v)
HAMBURGER SLIDERS	With a tomato relish
ASSORTED SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese, served with minted yoghurt
HOME MADE FISH RISOLLES	With Rouille and lemon
TANDOORI LAMB SEEKH KEBAB	With a coriander mint raita
POPADOMS	With potato chutney (v)
GRAM DAHL IN PHYLLO PASTRY	With spring onion (v)
GRILLED ASPARAGUS	With A Lemon Parsley Mayonnaise (V)
CHORIZO & PRAWN SKEWERS	With Black Olives
CHINESE STICKY RIBLETS	With spring onion
SPINACH & FETA SPANAKOPITA	With raita (V)
PURE LAMB MEAT BALLS	With mint, garlic, cumin & a fresh tomato sauce
SOUTHERN FRIED CHICKEN PIECES	With a Smokey BBQ sauce
FISH KEBABS	With oven roasted, Mediterranean style vegetables

## SOMETHING SWEET.....

Choose **three** of the following (Served on Platters) R60 per person

BAKLAVA TARTLETS	With pistachio nuts, honey and all spice
PROFITEROLES	With fresh cream and chocolate sauce
STRAWBERRY CHEESECAKE	With fresh strawberries
PEANUT BUTTER COOKIE CUPS	With chopped peanuts and a chocolate butter cream
MINI SUGAR FRUIT PIZZA	With fresh kiwi fruit, pineapple and berries
LEMON MERINGUE SLICES	With lemon frosted lemon zest
DYLAN'S BROWNIE BITES	With fresh cream and chocolate ganache

CHOCOLATE ORANGE CUPS	With fresh squeezed orange, whipped cream and frosted orange zest
NUTELLA PUFFS	With French pastry and icing sugar
ROCKY ROAD DONUTS	With mini marshmallows and walnuts
BITE SIZED APPLE PIES	With fresh cream and cinnamon
FRESH FRUIT SALAD KEBABS	With mint honey
ESPRESSO & BAVARIAN CREAM MOUSSE GLASSES	With nutty chocolate brownie bits
MALVA PUDDING MINI CAKES	With homemade custard
BAKED VANILLA CHEESECAKE SLICES	With chocolate sauce
COFFEE CAKE	With blueberries, walnuts and cinnamon
CLASSIC TIRAMISU CUPS	With chocolate shavings
PEPPERMINT MOUSSE GLASSES	With white chocolate, caramel, peppermint crisp and ginger biscuit

**CHEESE BOARD.....** Served individually per person or “Harvest Table” style R50 per person

CHEDDAR	Figs
CAMEMBERT	Grapes
ROQUEFORT	Strawberries
BRIE	Celery
BISCUITS	Cherry tomatoes
FIG PRESERVE	Ginger preserve