

MARIGOLD MENU

TO START..... Choose **one** of the following (Plated per person to the table)

Or three of the following (Served on platters in the garden or to the table)

TANDOORI LAMB SEEKH KEBAB	With a coriander mint raita
PANEER AND FISH KOFTA	With a zesty chilli chutney
FRESH GREEN ASPARAGUS	With a tomato lentil vinaigrette (v)
CHICKEN, PINEAPPLE AND PANEER SKEWER	With a basil pesto
CRISPY HOMEMADE SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese
SPICY CALAMARI	Served with a seafood mayonnaise
FISH KEBABS	With Mediterranean style vegetables oven roasted

OR

**CHOOSE THREE CANAPES' FROM THE ATTACHED CANAPE MENU
THESE WILL BE ON PLATTERS SERVED IN THE GARDEN AS SNACKS
OR TO THE TABLE AS YOUR STARTERS**

FOR MAIN COURSE..... Choose **two** of the following

MUTTON OR CHICKEN BREYANI	With saffron spiced rice
MARINATED GINGER AND GARLIC HALF BABY CHICKEN	With chilli flake and paprika
BREAST OF CHICKEN	With a fresh mango chutney
LAMB PILAU	With carrot and jeera
TENDER MUTTON CURRY	With fresh tomatoes spices
CHICKEN CURRY	With cinnamon, star anise, cardamom & coriander
CAJUN FISH	With a pineapple, chilli & coriander salsa
GRILLED CHICKEN TIKKA	With a creamy saffron sauce
BUTTER CHICKEN	With yoghurt, chilli, cumin & lemon
PRAWN & CHICKEN CURRY	The best on the north coast
TANDOORI CHICKEN LEG QUARTERS	With a spicy lemon cream sauce

And for the vegetarians, choose **one** 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 brinjal
INDIAN SALAD	Traditionally prepared
TRADITIONAL SAMBALS	Tomato, onion & chili
ROTI	With homemade pickles & raita with yoghurt, cucumber, mint & garlic

SOMETHING SWEET..... Choose **two** of the following

SOJI OR KHEER	With almonds raisins & fresh / nestle dessert cream
CLASSIC TIRAMISU	With chocolate shavings
FRESH FRUIT PLATTER	With granadilla syrup and mint
DARK CHOCOLATE TART	With fresh cream
LEMON MERINGUE PIE	With a ginger biscuit base
HOME MADE STRAWBERRY CHEESECAKE	With sour berry coulis

(Served With 2 Jugs of Juice on The Table or Tea and Coffee)