



MARIGOLD MENU (R480 per person 2024)

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

TANDOORI LAMB SEEKH KEBAB	Served on a cucumber salad with a minted yoghurt dressing
PURI PATHA	With a sweet chilli sauce
PANEER CHILLI CIGARS	With veg atchar and homemade chilli
CRISPY HOMEMADE SAMOOSAS	Spicy potato, mutton or chicken mince, sweetcorn & cheese
NAAN BREAD	With roast brinjal & Feta
SPICY BUTTER CHICKEN	On a Vol-au-vent, with coriander & cucumber & mint raita

FOR MAIN COURSE..... Choose **TWO** of the following served on a buffet

MUTTON BREYANI	With saffron rice and fried onions
CHICKEN JALFREZI	Tender boneless chicken pieces cooked in fragrant spices with onions and mixed peppers with a thick tomato gravy topped with fresh coriander
TENDER MUTTON CURRY	With fresh tomatoes, spices and finished off with fresh garden picked coriander
TENDER BUTTER CHICKEN	Boneless chicken cubes cooked in a fragrant secret spice blend along with yoghurt, chillies, cumin, and lemon
LINE FISH CURRY	With tamarind sauce and Collisheen's specially ground fresh herbs & spices
TANDOORI ROASTED CHICKEN	Served with a spicy lemon cream sauce
MUTTON PILAV	Cooked with carrots, jeera, chili & tomato

And for the vegetarians, choose **ONE** of the following.

ALOO MUTTER	Pieces of potato with fresh green peas cooked in a delicately spiced sauce
BUTTERNUT, FETA & SPINACH LASAGNE	With mozzarella and cheddar cheese and baked until golden brown
POTATO & MUSHROOM CURRY	With green pepper & deep-fried curry leaves
FRESH VEGETABLE AND MUSHROOM PASTA	Cooked in a white wine infused cream and tossed into fettuccini pasta, topped with parmesan cheese, and freshly chopped parsley
BUTTERNUT AND MUSHROOM CURRY	Braised with mustard seeds and spices

All served with

STEAMED BASMATI RICE	With braised onions, jeera, and mustard seeds
MASALA BRAISED YELLOW DHAL	Mustard seeds
INDIAN SALAD	Traditionally Prepared Carrot and Red Onion Salad with Sliced Radish and Chiffonade Lettuce
TRADITIONAL SAMBALS	Tomato, onion with green chillies and Coriander
ROTI & PAPADAM	With homemade pickles & raita with yoghurt, cucumber, mint & garlic

SOMETHING SWEET..... Choose **ONE** of the following (Plated per person to the table)

SOJI	With almonds raisins & fresh / nestle dessert cream
SEASONAL FRESH FRUIT SKEWERS	Accompanied by whipped cream or ice cream and drizzled with a passion fruit and mint infused coulis
VERMICELLI PUDDING	With Papad
CHOCOLATE BROWNIES	With a creamy chocolate ganache
INDIVIDUAL MALVA PUDDINGS	Prepared classically and topped with a vanilla infused custard
BAKED VANILLA CHEESECAKE	With a chocolate brownie base and drizzled with a rich dark chocolate ganache