

# Halaal Menus

(Orders are placed 7 days in advance)

## **HOT BREAKFAST**

Scrambled Egg Wrap  
Lamb Sausage  
Macon  
Grilled Mushrooms & Onions  
Sliced grilled tomato seasoned with thyme and cracked black pepper

## **CONTINENTAL BREAKFAST**

Granny's Homemade Scone,  
Muffin,  
Croissant,  
Danishes  
Served with grated Cheese, Jam & Butter  
Sliced Fruit  
Muesli & Yoghurt  
Cold Meats

## **TEA BREAKS**

### **Pastry Plate**

Croissant and Danish Served with grated Cheese, Jam & Butter  
Or  
Chocolate Croissant and Savoury Muffin  
Served with grated Cheese, Jam & Butter

### **Fruit Plate**

Sliced Fruit Plate  
Or  
2 Fruit Kebabs

### **Arrival**

Breakfast Wrap -Chive Scrambles eggs and macon  
or  
Breakfast Bagel - Smoked Salmon with Cream cheese

### **Mid Morning Snack**

Croissant and Danish Served with grated Cheese, Jam & Butter  
Or  
Chocolate Croissant and Savoury Muffin  
Served with grated Cheese, Jam & Butter

### **Afternoon Snack**

Carrot Cake  
Or  
Banana Loaf

## 3 - Course Meals

### Option 1

#### Starter

Greek Salad served with a honey and mustard dressing

#### Main Meal

Grilled Medallions of Beef served with a cracked black pepper sauce

Sautéed potato

Roasted seasonal vegetables

#### Dessert

Chocolate Brownie

### Option 2

#### Starter

Prawn Rissole, Chicken Spring Roll, Mince Samosa  
served with a spicy dipping sauce

#### Main Meal

Butter Chicken

Cumin Scented basmati rice

Asian Stir fried vegetables

#### Dessert

White Chocolate Cup with Dark Chocolate Mousse

### Option 3

#### Starter

Fish Cakes

#### Main Meal

Roast Lamb

Potatoe Bake

Butternut glazed with cinnamon and sugar

#### Dessert

Bread and butter Pudding with Vanilla Custard

### Option 4

#### Starter

Chilli Bites served with a green chutney

#### Main Meal

Rump Trinchado

Vegetable Paella

#### Dessert

Meringue Nest with a berry compote

### Option 5

#### Starter

Prawn Cocktail

#### Main Meals

Sun dried tomato and mozzarella filled chicken breast

Mexican spiced rice

Creamy Spinach

#### Dessert

Sticky Toffee Pudding served with a toffee cream

### **Option 6**

#### Starter

Chicken Salad

#### Main Meal

Lamb Madras

Basmati Rice

Steamed Season Vegetables

#### Dessert

Milk Tart

### **Option 7**

#### Starter

Linguini Pasta Salad with sun dried Tomato and basil Pesto  
and Vine Cherry Tomato

#### Main Meal

Roast Beef served with

Roast Potatoes

Grilled Seasonal vegetables

#### Dessert

Chocolate Volcano served with custard

### **Option 8**

#### Starter

Lamb Kofta with a coriander infused sauce

#### Main Meal

Chicken Korma

Mashed Potatoe

Sautéed vegetables

#### Dessert

Crème Brulee

### **Option 9**

#### Starter

Mild Peri Peri chicken livers  
served with a mini cocktail roll and butter

#### Main Meal

Grilled Lamb Chops served with a sweet onion relish

Chive scented mash potatoe

Mini Vegetable Kebabs

#### Dessert

Malva Pudding and Vanilla Custard

### **3 Meat Braai Menu**

Lamb Chop served with rosemary and onion and tomato relish

Chicken Kebab

Homemade Farm style Boerewors

Potato Wedges served with a rich Gravy

Asian Stir fried vegetables

Greek Salad

Cocktail Rolls and butter