

mwananchi wedding menu package SALADS

freshly prepared chefs vegetable salad, served with a choice of condiments & homemade dressings

<u>soup</u>

Clear Beef Julienne
Cream of carrots & ginger
[served with bakers bread rolls & butter

MAIN COURSES

Roasted Rosemary chicken

Deep fried Tilapia Fish[garlic butter sauce]

ACCOMPANIMENTS

Goat Biriyani[creole sauce]
Steamed pishori Rice
Paprika potatoes
Creamed spinach
Buttered seasonal vegetables

DESSERTS

Assorted tropical fruitcuts in season Freshly baked sweetpastries & homemade sauce

Enjoy our four course menu @ksh2300.-inclusive of one soft drink plus tea or coffee

for clients with special dietaryrequirements kindly notify the F&B supervisor or receptionist

BON APETIT/GUTEN APETIT



A display of shredded veges, dressings, pickles & chutneys

SOUP

Light farmers soup Tomato soup [Served with bakers breadrolls & butter]

ON THE GRILL

Chicken Forestier[BBQ Sauce]

THE CHAFFINGS

Panfried Taffi[garlic butter sauce] Pepper mini steaks

ACCOMPANIMENTS

Green mukimo Carrot pishori Rice Pumpkin chapatti Creamed spinach Buttered seasonal vegetables

DESSERTS

Assorted tropical fruitcuts in season Freshly baked sweetpastries & homemade sauce

Enjoy our four course menu@ksh2500inclusive of one soft drink plus tea/coffee

For clients with special dietary requirements kindly notify the F&B supervisor or at the reception desk





silver wedding menu package SALADS

A selection of fresh garden harvest, condiments, pickles, dressings & chutneys

SOUP

Cream of Doria

Light lamb broth

[Served with bakers bread rolls & butter]

ON THE GRILL

spicy Roasted lamb leg[herbs sauce]

THE CHAFFINGS

Grilled Darne of Tuna fish[garlic butter]

Beef Stroganoff

ACCOMPANIMENTS

Chicken Biriyani
Fried coriander Rice
Sauteed lyonnaise potatoes
Greens in season
Coconut chapatti
Sauteed french beans & carrots

DESSERTS

A display of sweet pastries & a cocktail of tropical fruitcuts

<u>Enjoy our four course menu@</u> <u>ksh3000-inclusive of one soft drink plus tea/coffee.</u>

Clients with dietary requirements kindly notify the F&B Supervisor or at the receptionist desk



GOLDWEDDING MENU PACKAGE

SALADS

Freshly prepared vegetable salad served with a choice of condiments & homemade dressings

SOUP

Clear ox-tail broth Cream of Victoria Served with bakers bread rolls & butter

CURVING

Barbequed Goat Chom[mint sauce]

THE CHAFFINGS

Pan fried Fish Fillet[lemon butter sauce]

Braised ox-tail

Honey Glazed Chicken[BBQ Sauce]

ACCOMPANIMENTS

Beef pilau
Garlic potatoes
White chapatti
Buttered pishori Rice
Seasonal vegetables
Creamed Spinach

DESSERTS

Tropical fruitsalad, freshly baked sweetpastries & homemade sauce Ice cream

KIDS CORNER

CHIPS & SAUSAGE

Enjoy the meal@3500/= inclusive of one soft drink.Clients with dietary requirements kindly notify the F&B supervisor or at the reception