

Long, lazy lunch buffet in the garden

The BBQ

Roast Porchetta stuffed with fennel & orange

Wild Boar, red wine & lovage sausages

Beetroot Burgers (V)

Mini beef burgers and brioche buns

Smoky Marinated Chicken Wings

Small Bites/Appetizers

Mini fresh herb and goat cheese arancini (V)

Prune & bacon rolls

Rucola Gazpacho shots (V)

Stuffed Vine Leaves (V)

Crostini with sun dried tomato pesto (V)

Sauces & Dips

House made mayonnaise, Chili Jam, BBQ Sauce , Balsamic Dressing, Plum Chutney

Salads

Mixed seasonal leaves

Potato, olive & green onions

Tabbouleh with lemon confit

Farro & Roast Zucchini

Carrot & sunflower seed

Home made bread

Tomato & Rosemary Bread Rolls, Multiseed Rolls , Hand made Grissini

Desserts

Mini Panna Cotta with strawberry and mint salsa

Pineapple & Cilantro Sorbet

Mini Chocolate & Chili Brownies

Cheese Board

Selection of top quality Romanian cheeses served with quince paste

Family Buffet Lunch



TO START

Membrillo and sheep's cheese cubes

Pan con jamon y tomate (small toasts with serrano ham and tomato salsa)

Home made grissini with leurda pesto, lemon hummus, tapenade

Mini Quiche Lorraines

Pinchitos Morunos (marinated mini pork kebabs – these can be served warm)

MAIN COURSES

Chicken, Lemon & Olive Tagine or

Quiche cu spanac + urda

Seasonal leaves salad with pomegranate seeds and a tahini dressing (separate)

Beetroot, quinoa & telina salad with raspberry vinaigrette

Couscous with fresh herbs

Selection of homemade breads with olive oil and butter

DESSERT

Exotic Fruit Salad with ginger & lemongrass



WINTER SUNSHINE BUFFET PARTY MENU

TO START

.....

Membrillo and sheep's cheese cubes

Tortilla de patatas

Pan con jamon y tomate (small toasts with serrano ham and tomato salsa)

Home made grissini with harissa aioli, lemon hummus, spicy tapenade

Bacon wrapped prunes

Pinchitos Morunos (marinated mini pork kebabs – these can be served warm?)

MAIN COURSE

.....

Chicken, Lemon & Olive Tagine

Seasonal leaves salad with pomegranate seeds and a tahini dressing (separate)

DESSERT

Whole Orange & Saffron Cake (can also be presented as cupcakes)

Mini Caramelised Quince crumbles

.....



Summer Grill Party

The Meat

Porchetta on the grill
Home made fresh herb sausages
Beetroot Burgers (V)
House made beef burgers
Italian beans in tomato sauce

A bit of Sauce

House made mayonnaise, Chilli Jam, BBQ Sauce , Pesto
salad dressing, Hot Apple & Pear Chutney

The Green Stuff

Mixed seasonal leaves, Potato salad, Coleslaw, Tabbouleh,
“Puglia” salad: black olives, red pepper, tomato &
mozzarella

Our Daily Bread

Onion Bread Rolls, Multiseed Rolls

Sweets for my Sweet

Yoghurt cheesecake with strawberries & Mint
Lemon & Mint Sorbet served in lemons
Orange & Basil Sorbet served in oranges



GRILL PARTY

The Meaty Mains(on the grill)

- Home made pork 'mici' (Pork)
- House made beef burgers (Beef)
- Spicy Chicken Kebabs (Chicken)

Non Meaty Mains

- Beetroot Burgers (Vegan)
- Mansoor Dal (Vegan)

On the Side

- Vegetable Biryani (Vegan)
- Fresh Herb Couscous (Vegan)
- Soft Grill Buns (Vegan)

A bit of Sauce

- Chilli Sauce, BBQ Sauce , Hot Apple& Pear Chutney,
Ketchup, Pickled Cucumbers

Yoghurt cheesecake with strawberries & Mint



GARDEN PARTY GRILL

Rib Sticking Stuff

Aromatic BBQ'd and Roast Pork, Falafel Burgers
(Vg)
Home made Baked Beans (Vg)

A Bit of Sauce

Lemon Mayonnaise, "Some like it Hot" spicy sauce
(Vg), "Holy Smoke" – Father Patrick's BBQ sauce
(Vg), Apple & ginger sauce (Vg), Apple & Pear
Chutney (Vg)

The Green Stuff

Mixed seasonal leaves (Vg), Potato salad (Vg),
Coleslaw, Tabbouleh (Vg)

Our Daily Bread

Sage & Onion buns (Vg) "Mamaliga" Bread Rolls
(Vg)

Sweets for my Sweet

Date & Walnut Cake (Vg), Fairy Cakes (GF) Mini
Sherry trifles



EASTER BRUNCH

SUNDAY 31ST MARCH

The Meat

Roast Leg of lam with rosemary & garlic
Greek lamb “kofta” with lemon, thyme and garlic
Mangalita Sausages with Mustard

A bit of Sauce

House made mayonnaise, Rosemary & Quince jelly, Hot Apple Chutney

The Green Stuff

Mixed seasonal leaves, Potato & olive salad, Coleslaw, Tabbouleh

Our Daily Bread

Home made sourdough ciabatta

Sweets for my Sweet

Hot cross buns with chocolate chips, Easter spiced cookies, Simnel cake,
Blackberry & Apple trifle



COSY BRUNCH

“Asian Tigers “

Tiger Bites

Chicken Satay, Vegetable Pakora

Sooper Dooper

Tom Kha Gai soup

The Green Stuff

Pomelo, peanut & bean sprout salad with palm sugar dressing

The Main Event

Nasi Goreng (Indonesian fried rice), Thai Red Curry (beef), Mansoor dahl

Sweets for my Sweet

Coconut & Lychee Ice Cream

Exotic Fruit Salad with lemongrass syrup

For small tigers

Make your own Naan bread with garlic, coconut, sultanas or plain

(Spicy dishes will be served with the spiced oil separately)



MEMORIES OF MARRAKECH BRUNCH

Zaalouk” - eggplant puree, Fragrant Tomato Jam,
Serrouda—Chickpea puree, Home made Harissa

SOUPER DOOPER

Harira—tomato and lentil soup

THE MAIN EVENT

Beef & Prune Tagine, Moroccan Tortilla, Preserved
Lemon Couscous

GREEN STUFF

Pomegranate, Walnut & Green olive salad,
Moroccan Carrot Salad

OUR DAILY BREAD

“Khobz” style white bread, fresh flatbreads

SWEETS FOR MY SWEET

Saffron, Orange & Almond cake , “M’hannchas” -
Moroccan baklava style cake

QUENCH THE FIRE

Open Bar: Corcova Cabernet Sauvignon/Merlot
2010, Livia Sarba 2011



BRUNCH BIRTHDAY PARTY

The Main Event

Home made falafel balls with
tahini sauce (VG)

Home made beefburgers

Cherry tomato, basil and
mozzarella quiche made with olive
oil, polenta and poppy seed pastry

Chicken strips in herbed
breadcrumbs

Chicken Liver Terrine

A bit of Sauce

House made vinaigrette dressing
(VG), Sweet Red pepper dip, sweet
and sour pickled cherries

The Green Stuff

Mixed seasonal leaves, Potato
salad, Tabouleh

Our Daily Bread

Multiseed bread rolls, Home made
Grissini sticks with black onion
seeds, Bread animals

BIRTHDAY CAKE!