

Banqueting Menu Selection

Create your own set menu by selecting one starter, one main and one dessert from the dishes below. Apart from vegetarians and other special dietary requirements, all guests must have the same menu.

Meze(Mezedes)

- Humus, Cacik(Tzaziki), Taramasalata, Potato Salad, Broad Bean Salad.
- Cypriot Bread

Starters

- Hot Meze(Mezedes)– Bulgur Kofte(Mini Goubes), Cheese Pastries & Sauteed Lambs Liver
- Tortellini Pasta with Ricotta Cheese & Spinach Filling and a Neapolitan Sauce
- Prawn, Crayfish and Mango Cocktail served with a Mary Rose Sauce
- Fanned Melon with Fruits of the Forest & Raspberry Coulis
- Minestrone Soup served with Parmesan Shavings
- Cream of Vegetable Soup with Chives
- Carrot & Coriander Soup with Croutons
- Lentil Soup served with Chilli Flakes

Main Courses

Served with seasonal fresh vegetables & a choice of potato dishes

- Steamed Breast of Chicken with a Cream, Mushroom & White Wine Sauce
- Steamed Breast of Chicken with a Tomato & Basil Sauce
- Roast Breast of Chicken with a Tomato, Mushroom & Tarragon Sauce
- Roasted Mediterranean Vegetable Stack (v)
- Roasted Vegetable Lasagne (v)

Desserts

- Cream Profiteroles with Hot Chocolate Sauce served with Vanilla Ice Cream
- Marsala based Classic Tiramisu served with a Black Cherry Compote
- Traditional Lemon Tart served with a Berry Fruit Compote
- Hot Apple Strudel served with Vanilla Ice Cream
- Fruits of the Forest Cheesecake served with a Blackcurrant Purée
- Banoffee Torte served with a Raspberry Purée
- Chocolate Orange Maltese Gateau served with Orange Reduction

Followed by

- Seasonal Fresh Fruit with a hot Chocolate Fondue
- Seasonal Salad Platter
- Coffee & Dinner Mints

Alternative Starters

- Roasted Mediterranean Vegetables with Parmesan Shavings & Basil Oil
- Poached Salmon on a bed of Mixed Lettuce Leaves served with a Red & Yellow Pepper Salsa
- Trio of Fish - Smoked Salmon, Smoked Trout & Marinated Prawns with a Lemon Dressing
- Gravavlax Salmon with a Honey & Dill Sauce.
- Classic Smoked Salmon served with Caper Berries

Alternative Main Courses

- Roast Scotch Top Side or Sirloin of Beef served with Chasseur Sauce & Yorkshire Pudding.
- Roast Leg of Lamb served with a Rosemary Gravy
- Roast Shoulder of Lamb – Firin Kebab or Kleftiko
- Fillet Steaks served with a Cream & Peppercorn Sauce

Other dishes are available upon request.