

SPECIAL FESTIVE SEASON MENUS

CHRISTMAS EVE

Dinner Menu

SOUP

Consommé Celestine Sea food Soup Selection of mini Bread rolls. Focaccia and flat Breads served with Butter (Served in Individual bread baskets)

SIMPLE SALADS

Assorted Lettuce, Rucolla, Tomatoes, Cucumber Cold Cuts Scottish smoked Salmon with Onion rings and Capers Roast Turkey Roulade

MAIN COURSE

Baked Whole Roc Cod Meuniere
Tournedos of Beef with Mushroom and Red wine Sauce
Vegetable Lasagna
Risi bisi Rice
Chunky Potatoes/ Root Carbs
Medley of Garden Vegetables
Paneer Masala
Cilantro and Garlic Paratha

LIVE COOKING

Fried Pork Shanghai Assorted Pasta with Béchamel Sauce, Tomato Sauce, Bolognese sauce

CARVING

Whole Stuffed Turkey with Cranberry Sauce Honey and Soy glazed Gammon Ham

DESSERTS

Traditional Apple Pie, Baked Cheese Cake with sour Cherries, Chocolate Ganache,
Opera Slice
Fruit plates | Fruit Salad

KSH. 3,000 per person

CONTACT US FOR MORE DETAILS











SPECIAL FESTIVE SEASON MENUS

CHRISTMAS DAY

Lunch Menu

SOUP

Roasted Squash and Sweet Potato Soup Beef Broth with Vegetables and Beef chunks Selection of mini Bread rolls. Focaccia and flat Breads served with Butter (Served in Individual bread baskets)

SALAD BAR

Marinated smoked Salmon roulade with chives and sour cream Traditional Seafood cocktail with Avocado Selection of Garden green salads

MAIN COURSE

Slow roasted Turkey roulade stuffed with Apricots and nuts with Cranberry sauce
Braised Lamb shanks with a touch of Mint
Roast Chicken in Soy and Ginger Glaze
Garlic and Butter infused New Potatoes
Steamed Rice
Mushroom Porcini
Sauté Brussels sprouts
Apple and Sugar glazed Carrots
Aloo Matar
Brown Chapatti

CARVING

Maple glazed Gammon Ham Pepper crusted Beef tenderloin with Mushrooms Slow baked whole King Fish with Lemon Garlic basting

DESSERTS

Dark Chocolate Mousse. Red velvet cake roll, lemon Strawberry log cake, White Chocolate Torte, Christmas pudding
Fruit cuts

KSH. 3,000 per person

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SPECIAL FESTIVE SEASON MENUS

NEW YEAR'S EVE

Dinner Menu

SOUP

Bush Tomato and Orange blossom Soup
Chicken Noodle Soup
Selection of mini Bread rolls. Focaccia and flat Breads served with Butter
(Served in Individual bread baskets)
Salad Bar
Salmon Tarter on Muscelun with a fruit dressing
Capresse Salad with sweet Balsamic
Selection of Garden green salads

MAIN COURSE

Paupiettes of Snapper fillets with white wine Sauce
Braised Beef Ribs Burgundy
Lemon and Butter flame grilled Chicken
Fondant Potatoes
Steamed Rice
Penne Amatriciana
Harsh Brown Broccoli
Maple glazed Squash and Beets
Baigan Masala
Lacha Paratha

CARVING

Whole Turkey with Cranberry Sauce Roasted Leg Of Lamb with Minted Gravy Beef Wellington, Béarnaise Sauce

DESSERTS

Homemade Baileys Cheese Cake. Swiss cake roll, Brownie Toffee Tarts. Financier Cake, Yule Log. Christmas pudding
Fruit cuts

KSH. 3,500 per person

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BANQUETING MENUS

NEW YEAR'S DAY

Brunch Menu

SHARE THE DAWN OF A NEW YEAR ~ time to bond and unwind with loved ones ~

Indulge in an extensive brunch that leaves you all rejuvenated as you usher in the new year. Our offer provides a wide selection ranging from morning breakfast to an extended lunch buffet, not forgetting our carvery section.

KSH. 3,000 per person

KIDS CORNER

Kid's corner available with various activities such as a bouncing castle and face painting.

Kids below 8 years will enjoy a 50% discount.

Happy Holidays

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