

DAY CONFERENCE *Packages*

STARTERS

Traditional Greek salad with condiments
Deville Eggs with Caviar
Grilled vegetable Meze platter
Assorted Cold Meat Platter
Chicken & red kidney bean salad
Avocado & Prawn Cocktail
Thai beef salad
Creamed tuna stuffed Plum Tomatoes
Italian Caprese salad
Waldorf salad with Cashew Nuts
Chicken Caesar salad with garlic croutons
Caesar Salad with Garlic Croutons
Potato Salad with Gherkins and egg
Tuna Nicosia with Green Bean & Potato
Marinated calamari salad
Salmon & dill terrine

MAINS- CONTINENTAL

Honey and mustard glazed gammon with pineapple and cherries
Citrus roasted turkey with herbed stuffing
Roasted beef sirloin
Madras lamb curry
Chicken curry with yoghurt
Pepperdillo smoked chicken pasta
Chicken parmesan on a bed of cream spinach
Sweet & Sour Chicken Casserole
Lamb tagine
Seared Salmon Fillet with lemon & herb or teriyaki sauce
Kleftiko lamb casserole

DAY CONFERENCE *Packages*

Hearty beef casserole
Chicken & mushroom lasagna with thyme
Fried Fish with Lemon Butter & Parsley
Irish lamb stew
Portuguese chicken breast fillets
Lemon & herb roasted chicken
Thai green lamb curry
Pangasius in herbed dill sauce
Penne arribiata
Chicken or pork sausage casserole
Chicken wrapped with bacon with sweet chili & coriander sauce

MAINS NIGERIAN

Okro Soup with Smoked Fish
Traditional Nigerian Beef Stew
Edi Kang Ikong with fresh Ugu leaves with Pounded Yam
Jollof Rice & Plantain
Chicken or Fish Egusi Soup served with Pounded Yam or Eba
Okro Soup served with Semovita or Eba

Main meals accompanied with steamed rice & roasted vegetables
And roast potatoes



DAY CONFERENCE *Packages*

DESSERT

- Apple crumble
- Malva pudding
- Freshly Sliced Fruit Platters or Fruit Salad
- Christmas mince pies
- Chocolate Éclairs
- Decadent chocolate tiramisu
- Black Forest or Vanilla Cake
- Crème Caramel
- Christmas pudding
- Crème caramel
- Iced carrot cake
- Caramel cheesecake
- Red velvet cake

DCP *Menu Selector*

TEA BREAK	STARTER	MAIN	DESSERT
2	5	Nigerian- 3 Continental- 4	4