## Soul Kitchen

## Family Style Celebration

Served either buffet style, or at tables

## Choose 3 from our main options:

- Red Wine, Rosemary and Garlic slow-cooked Leg of Lamb Served with Gourmet Potatoes and Green Beans
- Apricot and Mustard Glazed Ham Served with Roast Kumara and Balsamic Cherry Tomatoes
- Chicken Marbella; white wine marinated thighs, baked with olives, capers, prunes and oregano

Served with Orzo Pasta and Baby Spinach

- Seafood Platter; Prawns, Scallops, Ceviche, Mussels on the half shell

Served with Asian her6 and sweet chilfi noodle salad and house pickled cucumber

- Maple-glazed Meatballs

Served with Mash and Buttered Peas

- Herb Roast Chicken and Pan Gravy

Served with Honey Roasted Parsnip and Carrots

- Sous-vide Beef and Pan Gravy

Served with Baked Gourmet Potatoes and Parmesan roasted Brassicas

- Indian-spiced Mushrooms, Chickpeas, Silverbeet and Potatoes

Served with Basmati Rice and Coconut Raita

## Also served:

Seasonal Green Leaves dressed with Olive Oil and Lemon
Dinner Rolls and Butter

## Grazing Dessert Platters

Mini Meringues, Tartlets, Individual Mousse, Fresh Fruit, Truffles and Chocolates $\mathcal{A}$ selection of flavours, and something for everyone

