



CHAPTER ONE

EASTER BRUNCH MENU - GHS 215

Includes a complimentary Easter egg

SALAD BUFFET

Tomato mozzarella and pesto

Parma ham and melon

Coriander and beetroot marinated salmon

Honey roasted ham

CHEF SALAD STATION

Caesar salad with condiments

Greek salad

Asian coleslaw

Thai chicken salad

Nicoise salad

Mix leaves salad with dressing

British cheese board with chutney and grapes

SOUP STATION

Chicken light soup

Smoked goat light soup

MAIN COURSE STATION

From the Grill

English lamb shoulder skewer with suya pepper

Chicken kebabs with suya pepper

Goat kebab with suya pepper

Marinated chicken wings

Jerk chicken pieces

Char-grilled beef fillet steak



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Prawns in garlic butter

Beef burger

Assorted sausage

Whole roasted pork with hot pepper

Whole roasted lamb with rosemary

Local Kitchen

Waakye with assorted meat stew and Shito

Fried yam and red fish

Apapransa

Sides

Jollof rice

Fried rice

Sauté potatoes

Sweet potato wedges

Sauté vegetables

DESSERT STATION

Rum cake

Easter chocolate egg gateau

Apple pie with cream cream or vanilla custard

Macaroon selection

Cupcakes

Belgian waffles with toffee sauce

Banana and toffee cheese cake

Chocolate fountain with fruit and marshmallows, doughnuts, strawberry and fudge

Seasonal fruit platter