



YEAR END PARTY MENUS

MENU I @ Ksh 4.500,- / pax

Salads

Kachumbari
House Salad with Balsamic Dressing

Soup

Roasted Butternut Squash Soup | Assorted Breads and Butter

Main Courses

Slow Cooked Boran Beef Goulash with Mushrooms
Roasted Turkey with Cranberry Jus
Pan Fried Tilapia Fillet with Dill Beurre Blanc
Sautéed Spinach with Feta and Toasted Cashew Nuts
Ratatouille
Roasted Potato Cubes with Caramelized Onions
Vegetable Fried Rice

Dessert

High Ratio Chocolate Cake
Apple-Cinnamon Crumble | Vanilla Sauce
Fresh Fruit Salad

MENU II @ KSH 5.000,- / pax

Salads

Watermelon Kachumbari
Red Onion Mombasa Slaw
House Salad with Balsamic Dressing

Soup

Sweet Potato-Coconut Soup | Assorted Breads and Butter

Main Courses

Highland Lamb Stew with Root Vegetables
Roasted Turkey with Cranberry Jus
Pan Seared Tilapia Fillet with Almond-Lemon Butter
Curried Roasted Vegetable Lasagna
Buttered Mixed Garden Vegetables
Braised Red Cabbage with Apples
Tamarind Potatoes
Mushroom Rice

Dessert

Chocolate Fudge Cake
Apple-Bay Leaf Cheesecake
Fresh Fruit Salad

MENU III @ KSH 5.500,- / pax

Salads

Mango Kachumbari
Apple-Celery Salad with Walnuts
Chicken-Curry Salad
House Salad with Selection of Dressings

Soup

Carrot-Ginger Soup | Assorted Breads and Butter

Main Courses

Lamb Shoulder Chops with Red Onion Gravy
Roasted Turkey with Cranberry Jus
Josper Grilled Rock Cod 'Popito Style'
Sautéed Potato Gnocchi with Mushrooms and Fresh Basil | Olive Oil
Vegetables Stir-Fry
Provençale Vegetables
Roasted Pumpkin with Seeds
Pan Seared Herb-Baby Potatoes
Lemon Rice

Dessert

Chocolate-Walnut Brownie
Passionfruit Mousse Cake
Bread & Butter Pudding | Vanilla Sauce
Fresh Fruit Salad

MENU IV @ KSH 6.000,- / pax

Salads

Mango Kachumbari
Balsamic Glazed Mushrooms
Prawn Cocktail with Champignons and Pineapple
French Style Baby Potato Salad
House Salad with Selection of Dressings

Soup

Forest Mushroom Cream Soup | Assorted Breads and Butter

Main Courses

Beef Ragout with Roasted Beets and Sour Cream
Roasted Turkey with Cranberry Jus
Slow Cooked Lamb Leg with Rosemary Gravy
Pan Seared Red Snapper with Potato-Leek Sauce
Penne Pasta on Roasted Pumpkin-Sage Sauce and Pumpkin Tartar
Mild Spiced Green Curry-Coconut Vegetables
Grilled Vegetables with Crumbled Feta
Creamy Spinach
Herb Salt Roasted Potatoes
Coconut Rice

Dessert

Chocolate Truffle Cake
Mango Cheesecake
Red Velvet Cake
Sticky Toffee Pudding
Fresh Fruit Salad

| ADD-ONS |

Herb Roasted Whole Chicken: Ksh 2,200,- / pc (serves approx. 5 pax)
with Lemon Butter

Highland Lamb Leg: Ksh 12,000,- / pc (serves approx. 15 pax)
with Rosemary-Red Onion Jus

Whole Roasted Goat: Ksh 30,000,- / pc (serves approx. 30 pax)
with Malt Beer Gravy

Slow Roasted Boran Beef Striploin: Ksh 22,000,- / pc (serves approx. 20 pax)
with Black Pepper Sauce

Contact us on: info@ole-serenihotel.com | +254 731 436 048

