



SAMPLE ORCHID MENU 1

CANAPES

THAI STYLE FISH
CAKES ON A ROCKET AND VINE TOMATOE BED WITH A SWEET CHILLI
AND CORIANDER DRESSING
OR
GOAT MEAT PEPPER SOUP

FAMILY STYLE MAINS

YAM PORRIDGE
TOPPED WITH A WHOLE SEASONED TILAPIA
OR
JOLLOF RICE WITH
MOIN MOIN, ASSORTED MEAT IN A SPICY SAUCE AND COLESLAW

DESSERTS

EATON MESS
OR
CLEMENTINE, COCONUT AND CARDAMOM PANNA COTTA



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SAMPLE ORCHID MENU 2

CANAPES

A MEDLEY OF ORIENTAL INSPIRED STARTERS INCLUDING:
SUYA CHICKEN, SPRING ROLLS, COCONUT CRUSTED KING PRAWNS
SALT N PEPPER CALAMARI RINGS

OR

FRIED YAM BALLS WITH A FIERY CHILL DIPPING SAUCE

FAMILY STYLE MAINS

POUNDED YAM WITH ASSORTED MEAT EDIKANG IKONG

OR

ROASTED ROSEMARY AND GARLIC POTATOES, PAN-FRIED COD FILLET,
STEAMED SEASONAL VEGETABLES WITH A SPRING ONION PIQUANT SAUCE

DESSERTS

TRIO OF DESSERTS



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