



KOLDEN KITCHEN

Catering & private chef services

SEATED

MENU

FOR

Your Event

www.KOLDENKITCHEN.com

@koldenkitchen



KOLDEN KITCHEN

SEATED MENU

SAMPLE CLASSIC - £45 PER PERSON

STARTER:

TENDER CHICKEN SUYA SKEWERS, SPICY PEANUT SAUCE.

MAIN COURSE:

SLOW-COOKED BRAISED BEEF MAFÉ, PEANUT SAUCE

ACCOMPANIMENTS:

CRISPY FRIED PLANTAINS, SEA SALT SPRINKLE

MIXED VEGETABLE SALAD, IN A VIBRANT VINAIGRETTE

FRAGRANT JASMINE RICE

DESSERT:

SMOOTH CHOCOLATE MOUSSE, ORANGE, CARDAMON



KOLDEN KITCHEN

SEATED MENU

SAMPLE PREMIUM - £75 PER PERSON

STARTER:

SAMAKI WA NAZI, FRIED FISH IN CREAMY COCONUT SAUCE

MAIN COURSE:

- NDOLÉ: TENDER BEEF & MUTTON MEAT, PEANUTS, BITTERLEAF

ACCOMPANIMENTS:

FUFU

SWEET AND SAVORY PLANTAINS

JOLLOF RICE

DESSERT:

BANANA BREAD FRENCH TOAST STYLE, ICE CREAM

MOIST AND SPICED BANANA BREAD WITH A DELIGHTFUL TWIST.

KOLDEN KITCHEN

BANQUET SEATED MENU £100 PER PERSON

DRINKS INCLUDED

DEFINITION ENGLISH SPARKLING BRUT, HAMPSHIRE

DOMAINE DE BEAUSÉJOUR 'LES SILEX' SAUVIGNON BLANC 2021

FAMILLE DESCOMBE CHARDONNAY 2021

APPLE & PINEAPPLE JUICE

INFUSED WATER

CANAPES

SPICY LAMB & CARROT SAMOSA, SMOKED PAPRIKA
MARINATED COURGETTE & FETA SKEWER, EGUSI (VG)
CAMEROONIAN CRAB DOUGHNUT, SESAME, WILD SALAD
SKIRT STEAK MICHOPPO SKEWERS, PLANTAIN, PEPPERS

STARTER

EKWANG: A HEARTY BLEND OF GROUND NUTS, COCOYAMS, LEAFY GREENS.

OR

TUNA MOUSSE & PRAWN TARTELETTE, SEAWEED SALAD

MAIN COURSE

NYAMA CHOMA FEAST

ASSORTMENT OF GRILLED MEATS, INCLUDING GOAT, CHICKEN, AND FISH,
WITH TANTALISING CAMEROONIAN SAUCES.

ACCOMPANIMENTS

FUFU WITH EGUSI. (MELON SEED) SOUP (V)

MOROCCAN COUSCOUS, VEGETABLES AND JUS (GF)

BIRYANI RICE, RED BEANS, NASTURTIUM (VG, GF)

DESSERT

BURNED PINEAPPLE UPSIDE DOWN CAKE,