

# Banquets

\*Minimum 6 people

**\*\*Please note we can accommodate any special dietary requirements (e.g. vegetarian diets and food allergies)**

<b>Banquet 1</b>	<b><u>Entrée</u></b> <b>Samosa</b> Pastry filled with a mixture of whole lentils or lean minced beef, coriander, shallots and other fresh herbs served with sauce  <b>Kita</b> Ethiopian pan bread brushed with olive oil and spices  <b><u>Main</u></b> <b>Key Wat</b> Diced beef gently simmered until tender in a blend of onion, exotic spices and berbere  <b>Chicken Coconut</b> Diced chicken pieces and cauliflower cooked in a lightly spiced tomato and coconut sauce  <b>Miser Wat</b> Split red lentils cooked with onion, ginger, garlic and berbere  <b>Atkilt Alich</b> Fresh carrots, potatoes, cabbage and green beans cooked with turmeric and seasoned with mild spices  <b>Salad</b> <b>Served with enjera and rice</b> <b>Traditional Spiced Tea or Traditional Coffee</b>	<b>34.9pp</b>
<b>Banquet 2</b>	<b><u>Entrée</u></b> <b>Samosa</b> Pastry filled with a mixture of whole lentils or lean minced beef, coriander, shallots and other fresh herbs served with sauce  <b>Kita</b> Ethiopian pan bread brushed with olive oil and spices  <b><u>Main</u></b> <b>Assa Curry</b> Nile Perch fillet lightly curried with garlic and coriander  <b>Key Wat</b> Diced beef gently simmered until tender in a blend of onion, exotic spices and berbere  <b>Doro Wat</b> Marinated chicken pieces in lemon juice and berbere slowly cooked in honey wine until tender  <b>Miser Wat</b> Split red lentils cooked with onion, ginger, garlic and berbere  <b>Atkilt Alich</b> Fresh carrots, potatoes, cabbage and green beans cooked with turmeric and seasoned with mild spices  <b>Salad</b> <b>Served with enjera and rice</b> <b>Traditional Spiced Tea or Traditional Coffee</b>	<b>39.9pp</b>

**Banquet 3****Entrée****Samosa**

Pastry filled with a mixture of whole lentils or lean minced beef, coriander, shallots and other fresh herbs served with sauce

**Kita**

Ethiopian pan bread brushed with olive oil and spices

**Cauliflower Fritters**

Finely cut cauliflower and fresh herbs mixed with chickpea flour and egg deep-fried and served with a yoghurt sauce

**Main****Lega Tibs**

Lamb marinated in white wine and Ethiopian spices sautéed with rosemary, onions, and green peppers

**Key Wat**

Diced beef gently simmered until tender in a blend of onion, exotic spices and berbere

**Zilzil Alich**

Diced lamb and seasonal vegetables slowly cooked in a green pepper sauce and seasoned with ginger and jalapeno pepper

**Miser Wat**

Split red lentils cooked with onion, ginger, garlic and berbere

**Assa Curry**

Nile Perch fillet lightly curried with garlic and coriander

**Salad**

Served with enjera and rice

Traditional Spiced Tea or Traditional Coffee

**45.9pp****Lunch  
Banquet****Entrée****Samosa**

Pastry filled with a mixture of whole lentils or lean minced beef, coriander, shallots and other fresh herbs served with sauce

**Kita**

Ethiopian pan bread brushed with olive oil and spices

**Main****Key Wat**

Diced beef gently simmered until tender in a blend of onion, exotic spices and berbere

**Chicken Coconut**

Diced chicken pieces and cauliflower cooked in a lightly spiced tomato and coconut sauce

**Miser Wat**

Split red lentils cooked with onion, ginger, garlic and berbere

**Salad**

Served with enjera and rice

**27.0pp**