

Buffet Menu 1

Canapes

Hot and sour glazed chicken meatballs
Mini fish cakes with sweet chilli dipping sauce
Corn fritters with spicy sambal topping
Chicken sate with peanut sauce

Main Buffet

Baked salmon with lime, ginger and spring onion
Chicken with lemon grass, basil and coconut
Black fungus and asparagus with oyster sauce
Slow cooked pork belly with hoisin sauce
Rice
Coconut sambal
Pineapple and cucumber sambal

Dessert

Banana cake with lime butter icing
Fresh fruit Pavlova
Lime and coconut tart

Please note that all of our products are prepared in an environment where nuts and other allergens are used.

None of our products can be guaranteed nut or allergen free.

(Products may contain- molluscs, lupin, sulphites, sesame, mustard, celery, nuts, milk, soyabeans, peanuts, fish, eggs, crustaceans and cereals containing gluten)

Please contact Papaya if you have any queries.

Buffet Menu 2

Main Course

Chicken with lemon, olives and saffron
Lamb tagine flavoured with quince and pomegranate
Spinach with haloumi and fenugreek
Baked aubergine with figs and walnuts
Grilled courgette, fetta, dill and toasted pine nuts
Salad of beetroot, apple, yoghurt and mint
Herbed yoghurt with cucumber
Harissa
Couscous

Dessert

Lemon and ginger tart
Rich chocolate cake flavoured with cardamom, coffee and cinnamon
Spiced date and apricot pudding with caramel sauce

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