

BAMENDA BALL 2018 DINNER MENU -

AFRICA THEMED

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### STARTERS

Curried Coconut Soup with chickpeas

Selection of Seasonal Salads & Cold Meats From the Hors D'Oeuvres Buffet

### MAIN COURSES

**Nyama Choma (Sirloin of Beef)** - (Turmeric, Coriander and Paprika are part of traditional marinade)

**Lamb Bobotie** - Meat with spices and dried fruit topped with baked egg and milk mix

**Shish Taouk Marinated Cubes of Chicken**

**Yassa** – Fish Stew With onion, lemon, olives, peppers and peanuts

**North African skillet pork Chops** - With chickpeas and crispy sage

**Tilapia with Red Beans**

### VEGETARIAN SELECTION

African Vegetable Curry

**Irio** - Mashed Potato and Pumpkin leaves and Garden peas

**Mchuzi** - Light Tomato base with Carrots, Peppers, Peas, Onions

Selection of Vegetables

**Selection of Desserts and Cheeses from the Buffet**

Note: Any guests concerned about the presence of seeds, nuts, small bones or other allergens in our food are welcome to check with the Hotel directly or by sending an email to the Bamenda Ball Co-ordinator: Matt Bewers [bathmatt808@gmail.com](mailto:bathmatt808@gmail.com)

# WINE MENU

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Champagne / Sparkling

VAPORETTO PROSSECCO: £20.50

White wines

LA SERRE SAUVIGNON BLANC: £20.00

CONTO VECCHIO PINOT GRIGIO: £21.00

MUSCADET SEVRE ET MAINE SUR LIE CHATEAU DES TEMPLIER: £23.50

Rose wines

MATEUS ROSE: £ 19.50

THE BULLETIN WHITE ZINFANDEL, ROSE: £20.00

CONTE VECCHIO PINOT GRIGIO BLUSH: £21.00

Red wines

LA SERRE MERLOT: £21.00

CASTILLO CLAVIJO RIOJA TEMPRANILLO; £21.00

SPY VALLEY PINOT NOIR: £31.00

ARGENTO MALBEC SELECCION: £23.00