

Salads and sides

You can Order as many extra salads and sides as you like with your menu for the Garden party package or the wedding package.

Extra salads are 70 cents per person, sauces are 25 cents per person, and platters of canapés and dips are 30 euros a platter (approx. 30 people)

Leaf salads

- *Portuguese salad, Fresh mixed lettuce, tomatoes, cucumber and onion with a lemon, extra virgin olive oil and the best Portuguese grown oregano in a delicious regional dressing.*
- *Cherry tomato, mixed salad leaf, cucumber and onion with a balsamic dressing and fresh shaved parmesan.*
- *Tomato, onion and rocket stack. Exactly as it says drizzled with olive oil and balsamic and seasoned with cracked black pepper and sea salt. With fresh Basil or Oregano.*
- *Waldorf salad: green leaf, celery, apple, grapes, walnuts and a sweet crème fraiche dressing*
- *Greek salad (no cheese) Chunky tomato, cucumber, black olives, onion, green bell peppers and oregano dressed with olive oil and lemon Juice.*
- *Crisp white cabbage salad with minted vinaigrette (very good for digestion)*

Cheese salads

- *Blue cheese salad: green leaf and soured red onion salad with a creamy herb crème fraiche and cracked black Pepper dressing*
- *Cheddar Cheese and onion salad: mixed leaf with grated cheddar cheese, onion and cucumber tossed in a crème Fraiche, wholegrain mustard and chive dressing.*
- *Greek salad with fresh soft white cheese, Chunky tomato, cucumber, grilled red peppers, black olives, onion, green bell peppers and oregano dressed with olive oil and lemon Juice.*

Bean salads

- *Thai Three bean salad: 3 x mixed bean with loosely chopped coriander, red and green pepper, chopped onion and a homemade lemon, lime, roasted chilli and herb dressing.*
- *Mexican bean salad with, chopped tomato, red peppers, red onion, loosely chopped flat leaved parsley and chilli with a sour crème and chive topping*
- *Chick pea and rocket salad with sliced sweet peppers, red onion, cherry tomatoes, cumin, chilli and a lemon and lime dressing*

Pasta Salads

- *Tri-colour fusilli pasta salad with pesto and fresh baby spinach leaves topped with Parmesan cheese.*
- *Rasta Pasta salad pasta with mayonnaise, sweet corn, red and green pepper, seasoning all mixed with creamy Hellman's mayonnaise.*
- *Sweet chilli pasta salad: Farfel pasta bows with, chopped spring onion, button mushrooms red and green pepper, tossed in a sweet chilli and coriander dressing.*

Potato salads

- *Potato salad with chopped gherkin, sweet corn, wholegrain mustard and mayonnaise.*
- *Potato salad with a creamy garlic parmesan and garlic Caesar dressing.*

Choice of sauces

- *Homemade apple sauce, Apple and mint sauce, Apple sauce with rosemary and lavender flower, Apple sauce with lemon and piri-piri.*
- *Sweet chilli, citrus and coriander sauce.*
- *Tangy barbeque sauce*
- *Spicy curried red pepper and tomato salsa*
- *Fresh tomato and onion salsa with flat leaf parsley and cracked black pepper.*
- *Roasted onion and garlic mayonnaise, Basil and lemon mayonnaise, Sage and onion mayonnaise.*
- *Crème fraiche with blue cheese and onion,*
- *Crème fraiche with cheddar cheese and chives*

- *Picante pineapple and coriander relish made with pineapple, fresh coriander and garlic.*
- *Homemade piri-piri sauce made fresh from the chilli's we grow on our farm. It's an exclusive!*
- *Spicy peanut satay sauce. Homemade with a touch of our own spice mix.*

Platters can be served on your bar area or communal areas for your guests to nibble before the main meal or treated as a canapé.

- **Platters of two dips, crudités and bread sticks or tostas.**
- *Choose from: Fresh tomato salsa , Homemade humus which can be made to suit your tastes: with roasted red peppers or with extra lemon and coriander or cumin or even a pinch of chilli, cheese and chive dip, sweet chilli mayonnaise, roasted garlic mayonnaise, blue cheese dip.*
- **Canapé Platters (choice of three types)**
- *Cherry tomato, goats cheese and basil skewers, cucumber cups with crème cheese and smoked salmon, bruchettas of varying types, tostas with shrimp and a lemon and black pepper mayonnaise or a marie rose sauce, devils on horseback, flambéed chourizo, smoked salmon rolls.*

Vegetarian options are always available for guests who may be a bit out on a limb at a pig roast! Don't worry.

Let us know and we will discuss the many options.

Other options as added extras

- **Cold prawn platters**

Platters of sweet Portuguese shrimp (not peeled) very fresh and delicious @ 4 euros a person

- **Cheese boards**

four different cheeses, ie Brie, cheddar, blue cheese , soft fresh white goats cheese or cream cheese and portuguese quejio de ilha (from the madeira isles) with pickles, chutney chilli jam , crackers and tostas and olives. @ 4 euros per person.

- **Charcuterie and cheese boards**

Cheese and Charcuterie board: Selection of Portuguese salami and sausage as well as cured meats and cheeses with pickles, olives and chutneys. @ 5 euros per person.

