



HEMINGWAYS
NAIROBI

Festive Menus

AVAILABLE FROM 1ST TO 31ST DEC 2024

SMALL
LUXURY
HOTELS
OF THE WORLD

VIRTUOSO
PREFERRED

AMERICAN EXPRESS®
FINE HOTELS & RESORTS
MEMBER

Buffet Menu

SALAD BAR SELECTION

Beetroot Orange and Cashew Salad, Red Cabbage & Raisins Slaw
Apple, Celery and Walnuts, Spicy Kachumbari,
Organic Garden Salad
Watermelon, Avocado and Feta Cheese Salad, Pasta Salad
with Roast Chicken and Pesto Herb Vinaigrette,
Array of Dressings and Condiments

SOUP

Creamy Cauliflower and Anis Puree
Herb green Oil Drizzle

ON THE CARVERY LAMP

Oven-roasted Free-range Turkey
Smoke Apple and Cranberry Sauce, Bread, Sage Stuffing

MAIN COURSE SELECTION

Lamb Rogan Josh, Chimichurri Roasted Chicken
Red Snapper Piccata, Olive & Cherry Tomato Ragout,
Steamed Rice
Pilaf Rice, Creamy Peanut & Coconut green Bananas,
Aloo Matar Curry
Chapati, Sauteed Potato Wedges, Steamed summer Vegetables
and Brussel Sprouts
Lentil and Pumpkin

DESSERTS

Mixed Berry Mousse, Opera Slice
Caramelized Banana Tart, Mince Pies, Vanilla Crème Brûlée
Mocha Eclairs, Fresh Seasonal Fruits

Strawberry Sauce, Whipped Cream, Salted Caramel Sauce

Freshly Brewed Coffee or Kenyan Tea

KES 7,000 Per Person

Set Menu One

STARTERS

Seared Tuna and Quinoa
Cracked Quinoa, Mango and Avocado Salad
Topped with Caviar, Garden Gems

Camembert "En Croute" Surprise
Light Tamarillo Preserve and Microgreen
and Herbs Salad

Roasted Carrots and Butternut Puree
Truffle Essence and roasted Pepitas

MAIN COURSE

**Cranberry and Chestnut-stuffed Roasted
Turkey Roulade, Turkey Shepherd's Pie**
Sweet Potato Fondant and Creamed
Brussels Sprout with pan Jus

Seared Victoria Tilapia Fillet
Vegetable Cous cous, Chickpeas & Chorizo,
sautéed Mussels, Marinara Sauce

Wild Mushroom Risotto
With Chestnut and Parmesan Crumble

DESSERT

Steamed Christmas Pudding,
Butterscotch Sauce

Seasonal Fruit plate
Served with Caramel Ice Cream

Freshly brewed Coffee and highland Tea
Mince Pie

KES 8,000 Per Person

Set Menu Two

STARTERS

Baked Beetroot Carpaccio
Goat Cheese Gratin, Wild Rocket Salad and
Balsamic Glaze Drizzle

Cappuccino of Slow Roasted Cauliflower
Flavored with Star Anise

MAIN COURSE

Char-grilled Molo Lamb Chops
Sweet Potato Mash, Mirin and Soy Tossed
Baby Pok Choy, Mint Sauce

Free Range Chicken Confit
Pave Potatoes, Braised Red Cabbage &
Cranberry, Rosemary and Thyme Jus

Farmer's Vegetable Karahi
Medley of Vegetables Tempered with
Freshly ground Spices
In Tomatoes and Onions Gravy,
Rice and Chapatti

DESSERT

Traditional Vanilla-bean Crème Brûlée
Complimented with Wild Berry Sorbet

Fresh Kenyan Fruit Plate

Freshly Brewed Coffee or highland Tea
Ginger Cookie

KES 7,500 Per Person

BBQ Menu

SALADS

Raw Mango and Chicken Salad, Minted Yoghurt
and Cucumber
Tomatoes Mozzarella Salad, Beetroot and Orange Salad
Kachumbari, Sweet Potato and Bacon,
Niçoise with seared Tuna
Antipasti Platter, Assorted Fresh Garden Lettuce
Array of Condiments, Pickles, and Dressings

FROM THE BARBECUE

Goat Ribs, Minute Beef Steaks
Tandoori Marinated Chicken, Beef Liver Skewers
Grilled Butterfly Prawns, Banana-wrapped
Red Snapper Fillet

SAUCES

Bearnaise, Lemon Butter, Homemade BBQ Sauce
and Rosemary Jus

HOT CHAFING DISHES

Steamed Rice, Subz Biryani, Sautéed Alike Potato Wedges
Spice-tempered Dal Tadka, Thai Vegetable Curry
Sweet Chili-glazed Plantains, Chapati
Mediterranean Roasted Veggies, Creamed Spinach

DESSERTS

Chocolate Mousse, Crème Caramel,
Baked Lemon Cheesecake
Fruit Tartlets, Black Forest Gateaux, Fruit Tartlets,
Crème Brûlée, Tiramisu in glasses
Mini Mince Pies, Christmas Log, Fresh tropical Fruit Slices,
Mixed Fruit Panna cotta

Strawberry Sauce, Whipped Cream, Salted Caramel Sauce

Freshly brewed Coffee or Kenyan Tea

KES 8,500 Per Person

Cocktail Menu One

NIBBLES

Vegetable Crudities
Arrowroot and Banana Crisps

COLD PASS AROUNDS

Greek salad on a skewer
Smokes Salmon Rossette on Sour Bread Crouton

HOT BITING

Sweet Chili and Sriracha-glazed Chicken Lollipops
Beef Samosa, Chili Jam Dip
Crispy Tempura Fish and Chips, Garlic Citrus Aioli
Spicy Vegetable Spring Rolls, sweet Chili Dip
"Spanakopita" Spinach and Feta Phyllo triangles (v)
Mini Mince Pies

KES 4,300 Per Person

Cocktail Menu Two

NIBBLES

Vegetable Crudities, Roasted Masala Cashew nuts
Arrowroot and Banana Crisps

COLD CANAPÉS

Smoked Salmon, Capers & Chive Sour Cream
on Sour Dough Crouton
Roast Beef Sirloin, Wild Rocket & English Mustard
on Mini Yorkshire Pudding

HOT BITING

Crispy deep-fried Buffalo Wings with Hot Sauce
Crispy Tempura Fish and Chips, Garlic Citrus Aioli
Beetroot and Feta Cheese Samosa "Pineapple Chili Jam
Mini Pinenut and Coriander Lamb Koftas, Tzatziki Dip
Slow Braised Asian Spiced Pulled Pork,
with Steamed Bao Bread
Baked Mushrooms filled with Cottage Cheese and
Spinach, Parmesan Crumble

PASS AROUND SWEETS

Homemade Mince Pies | Exotic Fruit Tartlets

KES 5,500 Per Person

Buffet Enhancement Options

Honey and Cinamon Glazed Gammon Ham (Approx 3.5 kg)
Thika Pineapple Sauce, BBQ Sauce
KES 12,000

Chicken / Lamb Shawarma (Approx 3.5 kg)
Garlic Hummus, Garlic Mayonnaise, Romesco
Gherkin, Peppers, Lettuce, Onions, Carrots
Kachumbari Salad, Pita bread
KES 12,000

Roasted Whole Lamb (Approx 12 kg)
Kachumbari Pili Pili Sauce
KES 25,000

Roasted Turkey (Approx 6.5 kg)
Traditional Cranberry Sauce,
Leek and Sage Stuffing
KES 22,000

FOR MORE INFO / BOOKING

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