



CAFÉ SPICE NAMASTE & LIFE'S KITCHEN PRESENT CYRUS IN THE CITY

SAMPLE BANQUETING MENU

AVAILABLE AT:
PEWTERERS' HALL
GLAZIERS' HALL
TRINITY HOUSE











Showcasing the very best of Cyrus Todiwala's innovative cuisine in a banqueting format, these menus offer a real point of difference when served within the traditional Livery Hall environment.

We also offer drinks packages to complement these menus.

Please enquire as to Cyrus's availability to personally welcome your guests (separate fee applies).



0207 248 1163 | info@lifeskitchen.com | www.lifeskitchen.com





EXAMPLE MENU ONE

First Course

PASTÉIS DE BACALHAU COM BATATA SALADA DE POLVO COM CHOURIÇO PICANTE

Salt cod and potato croquettes with salad of octopus & spicy sausage

Second Course

CAFREAL DE GALINHA COM RISOTTO DELICADO E BATATAS EM CUBO PORTUGUESAS

Chicken marinated the Goan / Angolan way with freshly pureed mint, coriander & garlic, grilled & served on a bed of soft chilli risotto & diced buttered potato

Third Course

PATO FUMADO COM PIMENTA ESMAGADA

Smoked duck breast marinated with crushed pepper

Fourth Course

ASSADO DE CORDEIRO PARA GOA

CEBOLAS GRELHADAS, COGUMELOS, COURGETTES, PIMENTAS

Hebridian Lamb (Hoggett) from Sophie Arlott's farm in Lincolnshire marinated the Goan way & slow roasted served with grilled onions, mushrooms, courgette & peppers

DESSERT

GELÉIA DE VINHO DO PORTO E GENGIBRE COM IOGURTE E GELADO DE CARDAMOMO E PUDIUM DE ARROZ CONGELADO COM MANGA

Port wine & ginger jelly with yogurt & cardamom ice-cream & frozen mango rice pudding

£89.00 +VAT per person Minimum 50 covers

Pre-ordered dietary requirements catered for with pleasure.

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EXAMPLE MENU TWO

First Course

Cumin Dusted Scallop on Toasted Focaccia

Second Course

Spiced Fillet of Line Caught Haddock on Chilli Risotto

Third Course

Keralan Style Sizzled Yougurt Rice on Cardamom Infused Rhubarb

Fourth Course

Shredded Smoked Chicken on Garlic and Tomato Mayonnaise

Fifth Course

Goosnargh Tandoori Duck Sausage

Sixth Course

Sliced Haunch of Venison Tikka Marinated with a Trio of Anisesweetbreads Cafreal

Seventh Course

Country Captain of North Ronaldsay Mutton Toasted Bread Fingers with Garlic Butter

Eighth Course

Chargrilled Parsnip Puree with Chilli & Coriander Seasonal Vegetables

Dessert

Zafrani Creme Brulee/Hazelnut Kulfi

£99.50 +VAT per person Minimum 50 covers

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