

# Dinner Party Fine Dining



## Starters

- Goat “light soup” - a spicy soup prepared with seasoned chevon, herbs and vegetables served with a warm roll
- “Chinchinga” lamb and vegetable skewered kebabs with a special peanut and chilli rub
- Mushrooms stuffed with “Nkontomire” (spinach) and “agushi” (Pumpkin seeds)
- Chicken “Nkate Nkwan” soup prepared with chicken, herbs, peanut butter and vegetables served with a warm roll
- “Jollof” rice croquettes served with roasted sweet peppers and a spicy tomato sauce
- Yam chips served with freshly ground pepper sauce and flaked tuna



## Mains

- “Omo tuo” rice balls served with lamb “Nkate Nkwan” soup prepared with seasoned lamb herbs, peanut butter and vegetables
- “Nkontomire” and “agushi” - spinach and crushed pumpkin seeds stew served with boiled yams
- “Red Red”- black-eyed beans stew served with fried ripe plantains
- “Waakye” - savoury rice cooked with black-eyed beans served with meat stew, “gari foto” and fresh salad
- “Jollof rice”- spicy rice cooked with vegetables and fragrant herbs served with grilled chicken, fried plantains and a fresh salad
- Grilled whole tilapia fish served with spiced couscous and a fresh “Nzema” style salsa



## Dessert

- “Nkate cake” - peanut brittle and ginger snap cheese cake
- Grilled bananas served with ice cream
- Warm “Atadwe milk” tiger nut pudding
- Fresh tropical fruit kebabs
- Warm Ghana sponge served with chocolate ice cream
- A choice of vanilla or chocolate ice cream