

SHAKA ZULU

Stables Market
Chalk Farm
Camden
NW1 8AB

Shared Christmas parties can be booked from:

Lunch: 12pm – 2pm

Dinner: 5.30pm – 9.30pm

Christmas Set Menu:

Available Monday – Friday (Saturday on request)

Lunch @ £22.50p/h

Dinner @ £39.95p/h



STARTERS

Game terrine

With quince puree & brioche

Ostrich Carpaccio

With ras el hanout, wild leaves & peppadews

Roast Beetroot tart

Goats cheese & caramelised red onion, walnut dressing

Chilled marinated red mullet

Cape Malay pickled vegetables

MAINS

Dry rubbed beef sirloin

With roasted peppers & beans, red wine sauce

Turkey Wellington

Sweet chestnut, apricot & sage stuffing with cranberry & roasting juices

Crisp Salmon

With buttered greens & chermoula

Caramelised sweet potato bredie

With root vegetables, roasted cinnamon & pilau rice

DESSERT

Christmas pudding & Brandy Sauce

Rich Chocolate tart & chocolate mulled wine sauce

Passion fruit crème brulee & hazelnut biscuit

Poached pear & chestnut tart With chestnut ice cream & rum custard

Christmas Buffet Menu @ £29.95p/h

Minimum 50 people. Available Monday – Friday (Saturday on request)

STARTERS

Braised lab & root vegetable samoosa

With rose harissa mayonnaise

Sweet potato croquettes with aioli

Smoked fish pate

With sweet cucumber & horseradish cream

Ham hock terrine & mustard pickles

MAINS

Roast Norfolk turkey

With mini boerewors, apricot, sage & roasting juices

Bobotie with pilau rice

A traditional Cape Malay dish consisting of curried miced meat baked with a custard topping with a blend of spices, chutneys & herbs

7 hour spit roast dorper lamb, cumin salt & caramelised garlic

with chakalaka, a spicy African relish

Braised butternut & sweet potato with caramelised red onion

With roasted spices, peppers & tomato cream sauce

SALADS & SIDES

Greek Salad

With pickled red onion, kalamata olives, feta, tomato & oregano dressing

Cucumber radish and toasted cashew salad

With lime, brown mustard seed, coriander and cumin dressing

Chick pea, beetroot, baby spinach and paneer salad

With olive oil, paprika, lime and parsley

Roasted baby potatoes with ras el hanout

Caramelised root vegetables

DESSERTS

Mini Christmas puddings & brandy butter

Koeksisters

Deep fried braided doughnut dipped on lemon & lime syrup with vanilla sugar

Rooibos brulee

With honeyed orange

Chocolate, pear and almond tart

With clotted cream

Drinks Package

Pre paid drinks packages are also available at £22.50p/h and this includes:

- 5 drinks vouchers per person
- glass of house wine, house beer, house spirit & soft drinks (excludes red bull)

TERMS AND CONDITIONS

1. Deposits are non refundable, however unused deposits may be used to credit your final bill
2. Full payment of the booking must be made by Friday 25th November 2011.
3. Please ensure the party arrives 15mins before the booking time, further to this the table will be held for a maximum of 15mins after the confirmed time, if parties arrive later then this time they will forfeit all monies paid.
4. Dress Code: Smart party wear, no bandanas, caps or sportswear
5. We do not cater for anyone under the age of 18, photo ID will be required in the form of a passport or Driving licence.
6. Notice of final numbers and menu pre orders must be received no later than Friday 25th November 2011.
7. All rights of admission are reserved.
8. Uptown Events reserves the right to cancel your booking and refund any deposits received
9. Cheques to be made payable to '**Uptown Events Ltd**'
10. ALL payments must be sent to **21 Daws Lane, Mill Hill, London, NW7 4SD**