

6 Cranmore Garth
Leeds
LS10 4QG
S/M: <http://m.m/pjdeesafricancuisine>
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www.pjdeesafricancuisine.co.uk



MENUS £13.50 PER PERSON

BUFFET MENU 1:

- **STARTER** Vegetable Samosa [carrot, potatoes, cabbage]
- **MAIN** Chicken Curry [shredded chicken breast, tomatoes, onion, spicy, Mustard, coconut milk, curry powder, garlic, ginger,]
- **SIDE** Beef Jollof [rice, tomatoes, onion, spicy, oil, chilli optional, salt,]
Salad (greens) [lettuce, onion, cucumber, tomatoes, carrots,]

BUFFET MENU 2:

- **STARTER** Duck spring rolls [dice duck, carrot, cabbage,]
- **MAIN** Beef stew [British diced beef, tomatoes, onion, olive Oil, chilli optional,]
- **SIDE** Steamed Vegetable [celery, cabbage, corn, onion]
Plain Rice [boiled rice,]

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Pjdee's African Cuisine

BUFFET MENU 3:

- **STARTER** Ghanaian fish pie [flour, vegetable oil, Tuna, onion, salt,]
- **MAIN** Assorted meat Szechuan sauce [beef, prawn, onion, carrot, Chicken, duck, garlic, peas, mushroom, tomatoes]
- SIDE** Fried rice [rice, carrot, onion, olive oil, eggs spring onion, Peas, sweet peppers]
Roast potatoes [potatoes, lard, Italian herbs]

BUFFET MENU 4:

- **STARTER** Sausage rolls [carrot, cabbage , potatoes]
- **MAIN** Roast chicken [chicken, garlic, ginger, aniseed, salt,]
- **SIDE** Assorted special fried rice [onion, beef, prawn, prawn, turkey, carrot, Sweet peppers,]
• Salad [greens] cucumber, spring onion, lettuce,]

BUFFET MENU

- **STARTER** Roast spicy spare ribs [garlic, ginger, onion, spicy]
- MAIN** Pork tomato stew [onion, tomatoes, garlic ginger, chilli optional, spicy]
- SIDE** Steam vegetables [broccoli, asparagus, cauliflower. Red cabbage]
Special Spicy Couscous [spring onion, carrot, peas, mushroom, capsicum]

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BUFFET MENU 6:

- **STARTER** DUCK Spring Roll [onion, carrot, cabbage]
- **MAIN** Grilled chicken [onion, ginger, aniseed, garlic]
- **SIDE** Pjdee's Special Noodles [herbs spring onion, cabbage, carrot, spicy]
 Vegetable Rice [basmati rice,peas, French beans, eggplant]

BUFFET MENU 7:

- **STARTER** Lamb Samosa [onion, seasons]
- **MAIN** Pjdee's Chicken Curry [mushroom, onion, potatoes, carrot, capsicum]
- **SIDE** Steamed Vegetable [leek, garden beans, Brussels sprouts]
 Boiled Oriental rice [basmati rice, peas]

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BUFFET MENU 8:

- **STARTER** Spicy Wings [herbs, onion, aniseed, ginger, garlic]
- **MAIN** Chicken stew [onion, tomatoes, chilli optional, olive oil, herbs]
- **SIDE** Steamed Vegetables [broccoli, zucchini, cabbage, carrot]
- Jollof Rice [tomatoes, onion, chilli optional, olive oil, season, salt]

BUFFETMENU 9:

- **STARTER** Lamb pepper soup [tomatoes, onion, chilli, ginger, garlic,]
- **MAIN** Goat meet stew [tomatoes, onion, seasons , chilli optional, ginger , garlic]
- **SIDE** Boiled Oriental rice [peas, basmati rice]
- Steam vegetables [leek, French peas, carrot, cauliflower]

Buffet Menu 10:

- **STARTER** fish pepper soup[chilli, tomatoes, onion, seasons]
- **MAIN** Lamb vegetable Szechuan Stew [onion,Tomatoes, mushroom, carrot,cabbage]
- **SIDE** Egg fried rice [eggs, dark soya sauce, onion]
- Curry rice [curry powder, Rice]

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Pjdee's African Cuisine

Vegetarian dishes

CREATE YOUR OWN BY SELECTING ANY FOUR ANY 4 FOR £10 PER PERON

- Vegetable spring rolls
[carrot, cabbage,]
- Vegetable samosa
[optional spicy, potatoes, cabbage, spring onion,]
- Puff puff
doughnut [soya flour, soya milk, salt]
- Akara
[black eye bean cake]
- Selection of sandwiches
[tuna, tomatoes, cucumber, lettuce , avocado]
- Kose
[Mashed soya bean with spices onion, deep fried]
- Red-Red
[Black-eyed beans, mixed with palm oil. Served with plantain and gari.]
- Tatali
Beans with mashed plantain fritters
- Mushroom rice

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[salt, Italian herbs]

- Vegetable rice
[mushroom, peas, leek]
- Fried rice
[Spring onion, mushroom, peas,]