CHRISTMAS SET MENU

STARTERS TO SHARE

SALT COD AND JALAPENO FRITTERS
Red pepper coulis, mix salad, beetroot salsa

JERK CHICKEN & PLANTAIN SPRING ROLLS
Sweet chili sauce, carrot & red onion slaw

BAKED GOATS CHEESE BRUSCHETTA
Smoked chili jam, wild basil & tomato salsa, balsamic glaze (V)

JERK OYSTER MUSHROOM TEMPURA
Chili and ginger jam, mix leaf salad (VE)

MAIN COURSES

COTTONS CURRIED MUTTON
Made the cottons way, served with rice & peas, coleslaw

HERB CRUSTED SALMON FILLET
Potato & garlic dauphinoise, stewed callaloo, peppered shrimp sauce

COTTONS SIGNATURE MIXED JERK MEAT PLATTER
Chicken piece, jerk wing, bbq ribs, lamb chop, fried plantain, served with rice & peas(GF)

ROAST TURKEY & HONEY GLAZED GAMMON
Roast carrots & parsnips, roast potatoes, chipolatas, sage and plantain stuffing, sautéed hispi cabbage, jerk gravy, cranberry sauce

ROAST PUMPKIN & CALLAOO RAVIOLI
Crispy chickpeas, candied carrots, coconut sauce , shaved vegan cheese, spiced walnuts (VE)

DESSERTS TO SHARE

TREACLE SPONGE PUDDING
Warm custard

BLACK FOREST CHOCOLATE LOG
Cherry compote, Chantilly cream

BISCOFF CHEESECAKE
Dulce de leche sauce

ADD A WELCOME DRINK

GLASS OF PROSECCO **6.50**

GLASS OF RUM PUNCH **9.00**

2 COURSES FOR 32.00 OR 3 COURSES FOR 38.00,
STARTERS AND DESSERTS ARE FOR THE TABLE TO SHARE, MAINS ARE SERVED INDIVIDUALY
A 12.5% service charge will be added to your bill.