



## CHRISTMAS SET MENU



### STARTERS

**DEEP FRIED CORNMEAL DUSTED AUBERGINE**  
Crumbled feta, spiced rum infused honey (V)

**SALMON FISHCAKES**  
Steamed cabbage & saltfish, burnt pepper aioli

**CARIBBEAN SPICED LAMB KOFTAS**  
Minted yoghurt, aloo choka, mango chutney

**SWEET POTATO & COURGETTE FRITTERS**  
Turmeric yoghurt, grilled spring onions (V)

**PULLED CURRIED MUTTON & POTATO PATTIES**  
Tamarind guava chutney

**MANDEVILLE SPICY SHRIMPS**  
With sauteed onions & peppers, cassava cake

### MAIN COURSES

**JERK STUFFED SPATCHCOCK CHICKEN**  
Jerk sauce, rice n peas, coriander salsa

**CONFIT OF SPICED BOURBON PORK BELLY**  
Butter bean & chorizo, crispy leeks & cavolo nero

**COTTONS SIGNATURE MIXED JERK MEAT PLATTER**  
Chicken wing, chicken piece, lamb kofta, pork ribs, rice n peas, plantain

**PAN FRIED PAPRIKA DUSTED SEABREAM FILLETS**  
With garlic shrimps, turmeric crushed new potatoes,  
coconut chilli compot, fish tea sauce

**VEGETABLE PLATTER**  
Grilled aubergines, courgettes, sweet peppers, okra bhaji  
chana dhal curry, plantain, lime chutney, rice n peas (V)

**JERK SALMON**  
Vegetable pilav, aubergine tomato spicy compot, citrus apricot pickle

**JAMAICAN STYLE ROAST TURKEY**  
Roast potatoes, pigs in blanket, honey roasted vegetables, cranberry sauce and spiced gravy

### DESSERTS

**SORRELL AND MANGO CRÈME BRULEE**  
With warm beignets

**DEEP FRIED BREAD & BUTTER PUDDING**  
Guava jelly, cold custard

**VEGAN SWEET POTATO & ORANGE CHOCOLATE BROWNIE**  
Vegan vanilla ice cream

**WARM CHOCOLATE FONDANT**  
Milk chocolate sauce, vanilla ice cream

**2 COURSES FOR 27.00 OR 3 COURSES FOR 32.00**

A 12.5% service charge will be added to your bill.

ADD A  
WELCOME DRINK

GLASS OF PROSECCO  
6.00

GLASS OF RUM PUNCH  
8.50