



## CHRISTMAS MENU



### STARTERS

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

**CALYPSO CHICKEN**  
tomato & sweet pepper ragout

**DRUNKEN JERK PRAWNS**  
Cassava cake

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

**CARIBBEAN SPICED LAMB KOFTAS**  
minted yoghurt, tabouleh, mango chutney

**SWEET POTATO & COURGETTE FRITTERS**  
turmeric yoghurt, grilled spring onions

### MAIN COURSES

**JERK SPATCHCOCK CHICKEN**  
brown stew sauce, vegetable pilav, 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**  
breaded oysters, mustard & turmeric crushed new potatoes, coconut compot, fish tea sauce

**VEGETABLE PLATTER**  
Grilled aubergines, courgettes, sweet peppers, fried okra, chana dhal curry, fried plantain, lime chutney, rice n peas

**JERK SALMON**  
cous cous royale, aubergine & tomato spicy compot, citrus apricot pickle

### DESSERTS

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

**DEEP FRIED BREAD & BUTTER PUDDING**  
cold custard

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

**2 COURSES FOR £ 25.00**  
**3 COURSES FOR £ 29.00**

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