



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 & CALLAO RAVIOLI

Crispy chickpeas, candied carrots, coconut sauce, shaved vegan cheese, spiced walnuts (VE)

DESSERTS TO SHARE

TREACLE SPONGE PUDDING

Cherry compote, Chantilly cream

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 INDIVIDUALLY**

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