NEW YEARS EVE MENU

GLASS OF PROSECCO AND CANAPES ON ARRIVAL

STARTERS

JERK CHICKEN & PLANTAIN SPRING ROLLS
Mixed salad, lemongrass & chilli dressing, sweet chilli sauce

HOT HONEY HALLOUMI
Deep fried halloumi cheese, hot honey, chilli, toasted sesame, tomato salsa (v) (gf)

CHICKEN WINGS
Choose either jerk, barbecue or sweet chilli

PEPPERED SHRIMPS
Sweet peppers and onions, dumpling

SMASHED PLANTAIN
Avocado, roasted vegetable salsa, hibiscus & molasses sauce (vg) (gf)

SALT FISH & SCOTCH BONNET FRITTERS
Spiced mango chutney, sweet chili sauce

LEMON SORBET PALLET CLEANSER

MAINS

COTTONS CURRIED MUTTON
Made to our own delicate recipe served with rice & peas, coleslaw. (gf)

BRAISED OXTAIL & BUTTER BEAN STEW
Steamed rice and fried plantain (gf)

MIXED JERK MEAT GRILL PLATTER
Cottons signature dish of jerked pork ribs, chicken pieces, lamb chop and chicken wings, rice n peas, jerk sauce and fried plantain *No pork option:* with extra chicken piece (gf)

JERK HALF CHICKEN
Slow roasted with pimiento and spices, steamed vegetables, jerk sauce and rice n peas (gf)

MAINS

HERB CRUSTED SALMON FILLET
Potato & garlic gratin, sauteed callaloo & green beans, shrimp sauce

COTTONS SEAFOOD PLATTER
Seabass, bream, tilapia fillets, grilled king prawn, shrimp stew, grilled squid.
Served with rice n peas, red coconut curry sauce, fried plantain

BROWN STEW VEGTABLE PUFF PASTRY PIE
fried plantain and bullet dumplings (v)

GRILLED BONELESS JERK CHICKEN
Spring onion mash, confit tomatoes, jerk peppercorn sauce (gf)

CHAGUANAS DINNER PLATTER
grilled vegetables, aubergine sambal, chick pea
coconut curry, vegetable fritter, fried cassava wedges, steamed rice (vg)

SIDES

STEAMED RICE 3.50 | RICE & PEAS 4.50 | COLESLAW 4.00 | FRIED PLANTAIN 4.00

MIXED SALAD 5.00 | MAC & CHEESE 6.00 TROPICAL MANGO SALAD 6.00

GREEN BEANS WITH GARLIC BUTTER 5.50 | SKIN-ON FRIES 4.50 | DHAL ROTI 4.00

DESSERTS

APPLE & ROASTED MANGO CRUMBLE
With either warm custard or vanilla ice cream

STEAMED TREACLE SPONGE
Warm custard

BISCOFF CHEESECAKE
Dulche De Leche sauce

CHOCOLATE RUM CAKE
Chocolate sauce, rum cream

48.50 PER PERSON FOR 3 COURSES

A 12.5% service will be added to your bill. Please inform your server of any allergies and dietary requirements.