



NEW YEARS EVE MENU

AMUSE BOUCHE ON ARRIVAL

STARTERS

SALMON FISHCAKES

Steamed cabbage & saltfish, burnt pepper alioli

CARIBBEAN SPICED LAMB KOFTAS

Aloo choka, minted yoghurt, mango chutney

JERK CHICKEN SKEWERS

Peanut sauce, avocado mango chilli salsa, sweet potato crisps

SHAKSHUKA

With courgettes and aubergines, vegan cheese, garlic bread

LOBSTER & CRAYFISH MAC N CHEESE BITES

Roasted tomato & pepper coulis

MAIN COURSES

PEPPERED RIB EYE STEAK

pan fried creole potatoes, stir fried vegetables, thyme & rosemary jus

COTTONS SIGNATURE MIXED MEAT PLATTER

jerk chicken piece, wing, lamb chop, pork rib (optional) with fried plantain, rice n peas

JERK SALMON

on a bed of sweet potato and pumpkin mash , coconut rundown and garlic beans

JAMAICAN STYLE ROAST BEEF

pigs in blanket , roast potatoes , honey roasted vegetables and Yorkshire pudding

CURRIED MUTTON & JERK CHICKEN PIECE

rice n peas and coleslaw

PAN FRIED PAPRIKA DUSTED RED BREAM FILLETS

With garlic shrimps, aloo choka, coconut chilli compot, fish tea sauce

CHUNKY VEGETABLE AND JACKFRUIT BROWN STEW

Caribbean fried rice, pumpkin fritters

DESSERTS

SORRELL AND MANGO CRÈME BRULEE

Warm beignets

DEEP FRIED BREAD & BUTTER PUDDING

Guava jelly, cold custard

VEGAN SWEET POTATO & ORANGE CHOCOLATE BROWNIE

Vegan vanilla ice cream

£38.50 INCLUDING A GLASS OF RUM PUNCH OR PROSECCO OR A SOFT DRINK

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