



CHRISTMAS SET MENU

STARTERS

CHICK PEA & CUMIN FRITTERS (V)

Chilli relish, crushed aubergine salsa, pea shoots

ACKEE & SALTFISH TARTLET

Beetroot, pomegranate and coriander salsa, sorrel mayo

SMOKED BBQ & RUM PORK RIBS

Sweet potato crisps, guava chilli & molasses glaze (GF*)

PRAWN & VEGETABLE FRITTERS

Sweet chilli jam, palm heart salad

JERK CHICKEN SKEWERS

Peanut sauce, cassava cake and mango chilli salad

SPICED DUCK AND WATERMELON SALAD

Crispy coconut and yam shavings

MAINS

JERK MIXED MEAT PLATTER

Chicken wings, chicken piece, pork ribs (optional lamb kofta), lamb cutlet
rice n peas, plantain and Cottons jerk sauce (GF)

CARIBBEAN FISH & SEAFOOD STEW

Chilli & garlic rouille, saffron vegetable rice

ROAST BREAST OF TURKEY

Plantain and sage stuffing, roasted potatoes, seasonal veg, jerk gravy, sorrel cranberry chutney

ROASTED VEGETABLE, AND OYSTER MUSHROOM PELAU (GF/VE)

PAN FRIED SEABASS & SEABREAM

Green bean & callaloo provencal, crushed new jersey potatoes, crayfish cream sauce

SPICED LAMB CHUMP

Moroccan cous cous, roasted pumpkin and shallots with harissa coulis, tomato chutney

SWEET POTATO PATTIE & BABY AUBERGINE COCONUT LIME LEAF CURRY

Vegan kofte and crispy spicy potatoes (VE)

DESSERTS

RUM SOAKED FRUIT CAKE

Glazed candied ginger, brandy butter sauce

PINEAPPLE AND MANGO CHOW

rum & cinnamon Chantilly cream

CORNMEAL PONE

With peanut punch, rum & mixed fruit compote

CHOCOLATE HONEYCOMB CHEESECAKE

Dulche de leche, frosted winter berries

2 COURSES FOR £29 | 3 COURSES FOR £34

(GF) GLUTEN FREE (GF*) GLUTEN FREE WITH ADJUSTMENTS (VE) VEGAN

