



CHRISTMAS SHARING MENU

Within the Caribbean community, sharing meals in a communal family spirit is a tradition and in keeping with that, this menu emulates that spirit with platters of selected items presented for the whole table to share.

Please note - we do not request a pre-order for this. Please, pre-order for the desserts, as they are served individually, 4 days ahead at the latest.

STARTERS

ALOO PIE (CHANA DHAL INFILLED DUMPLINGS) (V)

Spiced mango chutney , lime & coriander aioli

FISH & SHRIMP ESCOVITCH TACOS

Coriander & piquillo pepper salsa

SMOKED BBQ & RUM PORK RIBS

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

EBONY HOT WINGS

Chilli pineapple salsa , sriracha hot sauce **(GF)**

MAINS

JERK CHICKEN PIECES

Thighs, breasts, wings, jerk sauce **(GF)**

CREOLE MIX SEAFOOD STEW

Saffron and garlic aioli , seabream, seabass , squid, king prawns and mussels

ROAST BREAST OF TURKEY

Plantain and sage stuffing, jerk gravy **(GF*)**

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

SIDES

RICE & PEAS | COLESLAW | STIR FRIED VEGETABLES | MIXED SALAD

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 £27 | 3 COURSES FOR £32

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