

# Caribbean Style Menu

## Starters - 8.45 P.head

### Table Platters (Choice Of Three)

- Vegetable Spring Rolls ✓
- Vegetable Samosas ✓
- Bbq Chicken Wings
- Skewered Hoisin Chicken With Coriander
- Sweet Chilli Prawns
- Salt Fish & Plantain Bites
- Crispy Breadfruit & Potato Balls ✓
- Chicken Shish Kebabs

### Plated Starters

- Sweet Potato and Butternut Squash Soup ✓
- Leek & Potato Soup ✓
- Chilli Garlic Ginger Prawns On Grilled Polenta & Pickled Honey Glazed Veg
- Tian Of Prawn Cocktail With Avocado Shallot Drizzle

## Plated Starters

- Saltfish & Plantain Cake
- Smoked Rolled Boneless Chicken, Stuffed With Cranberries & Herbs With Plantain & Yam Stilt & Chefs Smoked Jus

## Desserts - 7.55 P.head

- White Chocolate & Raspberry Cheese-cake
- Chocolate Truffle Cake (Vegan + Gluten Free)
- Chocolate Fudge Gateau
- Apple Lattice Pie
- Caramel Delight
- Lemon Tart

## Mains - 29.50 P.head

*served tapas style*

### From The Stove (Pick One)

- Curry Mutton
- Stew Chicken
- Braised Beef
- Braised Oxtail (£1.50 Supplement)

### From The Charcoal Grill (Pick One) (50/50 mix, minimum quantity too)

- Jerk Chicken
- Lemon & Herb Chicken
- Bbq Flavoured Chicken
- Fried Chicken

### From The Sea (Pick One)

- Grilled Escovitch Fillet Of Bream
- Snapper Fish Stew In Tarragon
- Lemon & Chilli

## From The Garden (Pick Two) ✓

- Vegetarian Curry
- Vegetarian Balls In Three Bean & Lentil Stew
- Exotic Ratatouille With Plantain & Vegetables
- Stir Fried Seasonal Veg
- Roasted Veg Couscous Or Pasta
- Fried Plantain
- Mac & Cheese
- Mixed Salads
- Coleslaw

### Pulses (Pick One) ✓ (50/50 mix, minimum quantity too)

- Coconut & Turmeric Rice With Petit Pois & Sweetcorn
- Rice & Peas
- Jollof Rice
- Plain
- Basmati Rice

✓ - Suitable for vegetarians

Please let us know if you have allergies or dietary restrictions, and we'll be happy to help.

