



CHRISTMAS MENU 2017

STARTERS

Grilled allspice & cumin vegetable skewers, green mango & pineapple chow

Home made beef patties, tamarind guava chutney

Sorrel and cauliflower soup

Jerk pork ribs with rum & molasses, cornmeal

Salt fish cakes with jerk mayonnaise dipping sauce

Panko crusted crayfish mac n cheese balls, spiced cranberry chutney

MAIN COURSES

King prawn & red snapper, sweet potato & lime curry,
basmati rice and pholourie

Pepper steak, rice and peas

Cottons mixed meat platter of jerk wing, barbecued rib, lamb chop
and chicken pieces served with rice n peas, jerk sauce and fried plantain

Sorrel honey lacquered duck breast with honey glazed jerk vegetables

Anguilan sautéed garlic pork, collared greens and steamed rice

Vegetable pepper pot with dumpling and white rice

Pan fried chilli, mango & honey marinated seabass fillets,
aloo choka, jerk sauce and mango reduction

DESSERTS

Jamaican Christmas fruit cake, vanilla cream

Cornmeal pone with peanut punch, rum & mixed fruit compot

Soursop cheesecake, pina colada reduction, grilled mango

White and dark chocolate mousse, spiced crumbs

2 COURSES FOR £ 25.00

3 COURSES FOR £ 30.00