

N.Y.E MENU 2018

STARTERS

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

Home made beef patties, tamarind guava chutney

Monk cheek Accra, cucumber raita, callaloo coconut sauce

Jerk pork ribs with rum & molasses, cornmeal

Salt Cod fish cakes with jerk mayonnaise & avocado emulsion

Panko crusted crayfish mac n cheese balls, spiced cranberry chutney

MAIN COURSES

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

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

Jerk Spatchcock chicken, rice n peas, red cabbage pineapple mango slaw

Rum battered Hake, coconut curry sauce, turmeric rice, pineapple chilli salsa

Pan fried chilli, mango & honey marinated Seabass fillets,
Aloo choka, jerk sauce and mango reduction

Sorrel honey lacquered Duck breast, spinach mash , thyme & pimienta jus

Vegetable pepper Pot with dumplings and steamed rice

Wild mushroom Risotto topped with sweet potato crisps and rocket salad

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

3 COURSES FOR £ 35.00
INCLUDING A GLASS OF PROSECCO