



NEW YEARS EVE MENU

Amuse bouche

salt fish and chick pea & onion fritters, chilli & mango chutney

Starters

Shredded beef and caramelised cho cho spring rolls,
pickled vegetables and guava chilli jam

Tempura king prawns and squid, chilli miso dressing

Slow roasted pork belly with a honey ginger glaze on a bammie, caramel sauce

Goats cheese and beetroot salad (V)

Ackee & saltfish tart, sorrel mayo and crisp cho cho

Main Courses

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

Jerk chicken supreme, wild mushroom rundown, rice n peas

Curried Mutton, rice n peas with plantain and coleslaw

Peppered lamb chumps on garlic pumpkin mash,
berry compot and spiced barbecue dressing

Mock jerk chicken, stir fried vegetables with pineapple chunks and steamed rice (V)

Salmon, seabass, king prawns and scallops in a saffron coconut sauce,
steamed rice, steamed vegetables

Desserts

White and dark chocolate mousse, home made almond biscuits

Jamaican Christmas fruit cake, vanilla cream

Banana & mango crème brulee, caramelised strawberries

Lemon sorbet & a glass of Prosecco

£ 38.50 per person