

# CHRISTMAS MAIN MENU

## STARTERS

### GOATS CHEESE AND BEETROOT SALAD

Crispy fried goats cheese, pickled beetroot, toasted walnuts, mixed greens, honey Dijon emulsion

### BUTTERFLIED COCONUT CRUSTED KING PRAWNS

King prawns coated in a shredded coconut herb mix topped with our fresh tropical salsa, fried plantain

### CHICKPEA FILO CIGARS (V)

With a tamarind sauce, glazed pumpkin

### TRIO OF FRITTERS (V)

Chickpea, callaloo and black eyed bean fritters, coconut coriander chutney, guava sorrel jam

### JERK CHICKEN PIECES

Flame grilled with a guava glaze, spiced coconut chutney, flattened dumpling

### SALT & CHILLI BARBECUED PORK RIBS

roasted tomato and coconut sauce, red cabbage slaw

## MAIN COURSES

### ROAST TURKEY

Stuffing, pigs in blanket, sautéed vegetables, roasted potatoes, spiced gravy

### PAN FRIED CHILLI, MANGO & HONEY MARINATED SEABASS FILLETS

Aloo choka, jerk sauce reduction, cilantro & lime sauce

### COTTONS BRAISED PORK BELLY AND GARLIC PRAWNS DUO

callaloo and garlic mash

### ITAL VEGETABLE CURRY (V)

With vegetable Jollof rice, honey glazed peppers and cherry tomato compote

### COTTONS MIXED MEAT PLATTER

Jerk wing, barbecued ribs, lamb chop and chicken pieces served with rice n peas, jerk sauce and fried plantain

### JERK CHICKEN SUPREME

Grilled caramelised pineapple ring, coconut rice ,vegetable rundown

### CHRISTMAS SEAFOOD PLATTER

Jerk salmon, jerk Red snapper with crayfish mac n cheese, Garlic & chilli prawns and crispy fried squid, house salad

## DESSERTS

### JAMAICAN CHRISTMAS FRUIT CAKE

Vanilla cream

### MANGO CHEESECAKE

Pina colada reduction, grilled mango

### CORNMEAL PONE

With peanut punch, rum n mixed fruit compote

### WHITE AND DARK CHOCOLATE MOUSSE

Home made almond biscuits

**2 COURSES FOR £ 26.00**

**3 COURSES FOR £ 33.00**

SERVICE CHARGE OF 12.5 % APPLIES TO ALL BILLS

# CHRISTMAS HOT BUFFET MENU

## STARTERS

HOME MADE JAMAICAN PATTIES

SALT FISH FRITTERS

JERK CHICKEN PIECES

VEGETABLE ESCOVITCH SPRING ROLLS, CHILLI SORREL JAM

## MAINS

CURRIED MUTTON

JERK CHICKEN

TRINIDADIAN FISH CURRY

VEGETABLE COCONUT RUNDOWN

DHAL AND VEGETABLE CURRY

BARBECUED PORK RIBS

## ACCOMPANIMENTS

STEAMED RICE    SALAD    PLANTAIN    COLESLAW    ROTI

## DESSERT

MANGO & BANANA CRUMBLE WITH VANILLA CREAM

**22.00 PER PERSON - MINIMUM OF 50 PERSON**

SERVICE CHARGE OF 12.5 % APPLIES TO ALL BILLS

# CHRISTMAS CANAPES MENU

**PULLED JERK CHICKEN & HORSERADISH TARTLETS**

**COCONUT CALLALOO ON CORN BREAD**

**AUBERGINE & COURGETTE RATATOUILLE VOUL A VENTS**

**JERK BURGER SLIDERS**

**ACKEE & SALTFISH CROSTINI**

**CRUSHED EGG, BRAISED COD HOLLANDAISE PUFFS**

**SMOKED SALMON, CAVIAR AND CRÈME FRAICHE TARTLETS**

**EBONY CHICKEN WINGS, BARBECUE SAUCE**

**CRAB AU GRATIN VOUL A VENTS**

**SALMON & RED SNAPPER FISH CAKES, LEMONGRASS**

**SALT COD FRITTERS, SPICED MANGO CHUTNEY**

**CHICKPEA CIGARS, TAMARIND CHUTNEY**

**JERK CHICKEN SKEWERS LOADED WITH PEANUT SAUCE**

**MINI YORKSHIRE PUDDINGS FILLED WITH COQ AU RUM**

**DESSERTS  
(COMPLIMENTARY)**

**JAMAICAN CHRISTMAS PUDDING**

**MINCE PIES**

**MANGO CHEESECAKE**

**CHOOSE A SELECTION OF 6 FROM THE ABOVE  
12.50 PER PERSON - MINIMUM OF 50 PERSON**

SERVICE CHARGE OF 12.5 % APPLIES TO ALL BILLS