



CHRISTMAS SET MENU



STARTERS

DEEP FRIED CORNMEAL DUSTED AUBERGINE
Crumbled feta, spiced rum infused honey (V)

SALMON FISHCAKES
Steamed cabbage & saltfish, burnt pepper aioli

CARIBBEAN SPICED LAMB KOFTAS
Minted yoghurt, aloo choka, mango chutney

SWEET POTATO & COURGETTE FRITTERS
Turmeric yoghurt, grilled spring onions (V)

PULLED CURRIED MUTTON & POTATO PATTIES
Tamarind guava chutney

MANDEVILLE SPICY SHRIMPS
With sauteed onions & peppers, cassava cake

MAIN COURSES

JERK STUFFED SPATCHCOCK CHICKEN
Jerk sauce, rice n peas, coriander salsa

CONFIT OF SPICED BOURBON PORK BELLY
Butter bean & chorizo, crispy leeks & cavolo nero

COTTONS SIGNATURE MIXED JERK MEAT PLATTER
Chicken wing, chicken piece, lamb kofta, pork ribs, rice n peas, plantain

PAN FRIED PAPRIKA DUSTED SEABREAM FILLETS
With garlic shrimps, mustard seed & turmeric crushed new potatoes, coconut chilli compot, fish tea sauce

VEGETABLE PLATTER
Grilled aubergines, courgettes, sweet peppers, okra bhaji chana dhal curry, plantain, lime chutney, rice n peas (V)

JERK SALMON
Vegetable pilav, aubergine tomato spicy compot, citrus apricot pickle

JAMAICAN STYLE ROAST TURKEY
Roast potatoes, pigs in blanket, honey roasted vegetables, cranberry sauce and spiced gravy

DESSERTS

SORRELL AND MANGO CRÈME BRULEE
With warm beignets

DEEP FRIED BREAD & BUTTER PUDDING
Guava jelly, cold custard

VEGAN SWEET POTATO & ORANGE CHOCOLATE BROWNIE
Vegan vanilla ice cream

WARM CHOCOLATE FONDANT
Milk chocolate sauce, vanilla ice cream

2 COURSES FOR 27.00 OR 3 COURSES FOR 32.00

A 12.5% service charge will be added to your bill.

ADD A
WELCOME DRINK

GLASS OF PROSECCO
6.00

GLASS OF RUM PUNCH
8.50