



## TO START

- Vegetable Curry served with Pilau Rice **(v)**
- Ackee & Saffron Bruschetta
- Sautéed Callaloo Bruschetta **(v)**
- Smoked Salmon Gravdax on a bed of Rocket Salad
- Posh Prawn Cocktail Salad
- Salt Fish Fritters with Cucumber Salad & hand cut Slaw
- Caramelised Red Onion & Goats Cheese Tart
- Seasonal Nicoise Salad (Black Olives, Fine Green Beans, Salad Potatoes & Olive Oil)
- Tomato & Pesto Bruschetta
- Fanned Melon with Caramelised Oranges
- Sunshine Chicken Kebabs with A Tropical Salsa Dip
- Warm Salmon & Watercress Tart
- Deep Fried Scampi with Tartare Sauce
- Vegetable Spring Rolls
- Duck Spring Rolls
- Sweet Chilli Chicken Wings
- Mini Chick Pea Curry Roti Wrap
- Mini Curry Chicken Roti Wrap

## Soups

**(All served with a warm roll)**

- Caribbean Vegetable Soup with Spinners
- Sweet Potato & Thyme Soup
- Caribbean Spiced Vegetable Soup
- Tomato & Basil Soup With Croutons
- Pumpkin & Irish Potato Soup
- Cream Of Leek & Potato Soup with Crispy Leeks & Onion Medley
- Spicy Cream of Butternut Squash Soup

## MAIN CHOICE

- Curry Goat Served with Rice & Peas Plantain & Seasonal Vegetables
- Caribbean Slow Roasted Leg Of Lamb Served with Rice & Peas & Plantain
- Brown Shuga Dumplin's Fricassee Chicken Served with Jollof
- Sticky Icky Oxtail Served with Steamed Basmati Rice & Seasonal Vegetables **(£2.00 Supplement)**
- Jerk Chicken Served with Rice & Peas & Plantain
- Jamaican Vegetable Curry Served with Steamed Basmati Rice
- Slow Roast Rump Of Lamb with Dauphinoise Potato Green Beans and Roasted Carrots Served with a Red Wine Gravy **(£2.00 Supplement)**
- Caribbean Slow Roasted Leg of Lamb Served with a Herb Mash & Baby Carrots & Mange Tout
- Pan Fried Seabass Fillets on a Bed Of Callaloo Served with Scallion Mash & Seasonal Vegetables
- Steamed Seabass Fillets served with Scallion Mash & Caribbean Vegetables
- Pan Seared Salmon with Roasted New Potatoes & Vegetable Ratatouille
- Chicken Supreme with a Jerk Sauce with Crushed New Potatoes & Seasonal Vegetables
- Fricassee Chicken Breast with Sautéed Cherry Tomatoes & Pan Roasted Potatoes Served with Green Beans & Carrot Batons
- Braised Beef with Stout Served with Potato Dauphinoise and Seasonal Vegetables
- Braised Beef Bourguignon with Celeriac Mash & Red Wine Jus with Roasted Chantenay Carrots & Sautéed Red Cabbage
- Caribbean Vegetable Curry Stuffed Aubergine **(Vegan)**
- Portobello Mushroom Stuffed with Goats' Cheese and Pesto Herb Crust, served with a Rocket Salad & Parmentier Potatoes **(Vegetarian)**

## THE GRAND FINALE

- Lemon Posset with Blueberries
- New York Cheesecake with Strawberry Compote
- Classic Apple Crumble with Vanilla Custard
- Warm Lemon Drizzle Cake with Cream
- Spiced Panna Cotta with Fruit Coulis
- Rum Soaked Apple and Raisin Pie with Clotted Cream
- Eton Mess with Fresh Fruit
- Mini Key Lime Cheesecake with Fresh Fruit
- No Bake Chocolate & Raspberry Cheesecake
- Crème Brûlée
- Fresh Fruit Salad

## PRICING

**from £23.50 per person**