Fine Dining Menu

£28.50 per head to include:

- 1 Starter Option
- ❖ 1 Main Option or 1 Fish Option or 1 Vegetarian Option
- 1 Dessert Option

Starters

Thai noodle salad with shredded duck and Hoi-Sin sauce Eggy muffin with grilled mozzarella, tomato and pesto Warm praise parcels & rocket salad Chickpea, spinach and coconut soup Peanut soup with rice dumplings Sweet potato, spinach & feta quiche Caribbean vegetable soup

Mains

Jerk chicken drummers with jollof or vegetable fried rice and spicy tomato sauce Lamb curry with white or savoury rice

Spicy lamb in spinach sauce with white or savoury rice

Sweet pepper stewed chicken breast with jollof rice and green beans & baked cherry tomatoes Roast chicken breast with rosemary infused potatoes, carrots, beans and a cream & spring onion sauce

Roast chicken breast with potato gratin, steamed vegetables & caramelised red onion gravy

Fish & Vegetarians

Trout in wine sauce with spiced coconut wild rice and green beans
Sweet chilli & ginger glazed grilled salmon with wilted spinach & plantain wedges
Fried red mullet with avocado with sweet potato gratin and roast red pepper& chilli sauce
Sweet potato & feta filo parcels served with ratatouille and spiced red pesto
Baked aubergine stuffed with wild rice and cashew nuts
Stewed black-eyed beans with fried plantain

Desserts

Sticky toffee pudding with custard
Ebony Ivory chocolate mousse
Mascarpone, white chocolate & raspberry cheesecake
Key lime pie
Coconut and lime gateau
Baked bananas with rum & raisin ice-cream



Dark chocolate bread and butter pudding with white chocolate sauce HsS dark chocolate cream profiteroles with a white chocolate mousse sauce

