



"A Taste of The Caribbean"

Friday 19th November - Eat In or Take It Away!

Well the weather has turned chilly and Christmas is not quite here to brighten up our days and so we are whisking you off on another adventure to the sunny islands of the Caribbean!

To Begin:

Jamaican Rum Drunken Jerk Shrimp with Pineapple Coconut Dip

Sticky Ribs with Bar-B-Q Sauce, Pork Ribs marinated in Rum, Brown Sugar & Bar-B-Q sauce.

Mojito Chicken Kebab marinated with Mint, Rum, Brown Sugar & Limes served with Mango Salsa.

Trinidadian Sweet Potato Cakes flavoured with All Spice, Cumin, Thyme & Garlic with fresh Coriander & Lime served with Pineapple Coconut Dip

Main Course:

Oxtail Stew with White Beans, originating from Jamaica this hearty stew contains Oxtail (on the bone) in a rich broth of Garlic, Ginger, All Spice, Thyme & just a touch of Chilli.

Jamaican Goat Curry (off the bone) this is another Jamaican Classic with a blend of Curry spices, Thyme & Tomato giving a rich sauce.

Jerk Chicken (served on the bone) marinated in all those classic Jerk seasonings – it'll have a bite! (Drunken Bar-B-Q Chicken available for anyone preferring something with less of a bite!)

Caribbean Vegetable Curry packed with Squash, Tomatoes Green Beans & Spinach this Coconut based Curry is flavoured with fresh Ginger, Garlic & Cinnamon with fresh Coriander.

All Main Courses are served with Rice & Peas, THE ULTIMATE Caribbean Staple, Kidney Beans & Rice cooked in coconut milk, flavoured with Onion, Garlic & Thyme

And Finally!

Puerto Rican Rice Pudding creamy spiced coconut rice pudding studded with sweet Raisins & Coconut flakes.

Caribbean Bread Pudding, stemming from the Spanish Islands of the Caribbean such as Dominican Republic & Cuba this pudding has its Raisins soaked in Dark Rum.

Hummingbird Cake is a Banana & Pineapple spiced Cake with a tangy Cream Cheese frosting originating from Jamaica in the 60's, the ultimate Celebration Cake.

Caribbean Cream straight from Barbados, whipped Cream with Coconut Milk, Malibu, & Dark Brown Sugar topped with caramelised Banana slices.

Table Bookings Available from 5pm to 7.30pm with Take Away collection from 5pm to 7pm

Take Away £ 14.95 per person for Three Courses

Dine In £16.95 per person for Three Courses