



# Caribbean Croft Christmas Menu

1 course £14.50

2 courses £20.50

3 courses £25.50

*Includes a shot of Guinness punch on arrival.*

## Starters

**Whole king prawns.** Seasoned and chargrilled served on a spiced citrus slaw, topped with spring onions and black pepper. Served with a chilli and garlic dipping sauce.

**Jerk pork ribs.** Slow cooked, hot jerk succulent pork ribs served on a bed of salad leaves with a cooling mint, basil & cucumber mayo dip.

**Caribbean pumpkin & lentil soup (Vegan)** A warming blend of vegetables with red lentils, coconut, thyme and island spices served with Jamaican water crackers.

## Mains

**Sweet potato curry (Vegan)** Slow cooked curry with okra, basil infused tofu, beans, sweet potato & coconut, mixed with subtle spices, topped with fried plantain & served with rice n peas.

**Croft Jerky Turkey.** Soft tender seasoned turkey crown slices served with curried leeks, peas & baby carrots, homemade sage & thyme stuffing, roast potatoes & Yorkshire pudding. Finished with a rich tasty gravy.

**Fish medley.** Seabass and red mullet fillets pan fried in seasoned flour on a bed of sautéed spinach and callaloo with roast potatoes and a chilli & lemon butter.

**Peppered steak.** Braised with coconut, Appleton rum, onions, carrots and pepper in a rich gravy served with our festive vegetables and sweet potato mash.

## Desserts

**Nadia's yard cake.** Homemade Jamaican soaked rum fruit cake, served with vanilla ice cream.

**Sticky toffee pudding.** Served with lashings of custard.

**Homemade Banana cake.** (Vegan option available) Warm moist banana cake served with coconut ice cream.

*Menu only available for pre ordered bookings – Served from 28<sup>th</sup> November – 24<sup>th</sup> December*

*10% service charge applicable on tables of 10 & above*