

## CANAPE MENU

COCONUT PRAWNS (GF) (SH) Butterflied shrimp, coconut crust, served with spicy coconut rundown

> PADRON PEPPER (GF) Stuffed with spiced minced beef

CAULIFLOWER BUFFALO WINGS (PB) (SE)

Deep fried served with creamy lemon tahini dip

VEGETABLE FRITTERS (GF) With carrots and cho-cho in mango chutney

SATAY SKEWERS (GF) (P) Shrimp, chicken or tofu, sweet peanut sauce

> SPICY BEEF (GF) With rice and peas tapioca

HAM CROQUETTES (G, D) Deep fried with Prosciutto & Bechamel sauce

> PULLED JERK CHICKEN (G) Served on cinnamon toast

SALT FISH FRITTERS (GF) (F) With mango chili chutney

ACKEE WONTON (PB) (G) With lemon plum sauce

CRUNCHY BREADED ONION RING (F, D) Dried Scotch Bonnet and Mackerel butter

SPICY PULLED PORK (MU, C) In lettuce roll and Red Stripe barbecue sauce

FOUR CANAPES PER PERSON SERVED FROM THE ABOVE SELECTION





# BOWL FOOD MENU

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ROAST PUMPKIN RISOTTO (PB, GF) (S) Fresh sage , white wine and Vegan Parmesan

SESAME GINGER PORK (SE, SO, G) Sweet spicy Hoisin and chili with coconut rice

BBQ BLACK BEAN CHICKEN (GF) (SO) Green beans, cauliflower, broccoli and beet puree

> MODERN INDIAN STYLE CHICKPEA CURRY (PB, GF) Served with roti

HOME SMOKED SALMON (GF)(F) Capers, dill, pickled wild forest mushroom, truffle oil

WILD HERB MARINATED BEEF TENDERS (GF) (SO) Honey, soy, ginger, black quinoa, forest mushroom

TEMPURA CRAB CAKE (GF)(SH) Horseradish, capers, pickled cucumber and tomato

> CURRIED GOAT (GF) Jamaican rice & peas

ALLERGIES AND DIETS h. (G) Gluten. (MO) Molluscs. (MII) Mus

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin, (P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery (PB) Plant-based, (V) Vegetarian, (GF) Gluten free

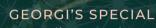
> TWO BOWLS PER PERSON SERVED FROM THE ABOVE SELECTION





# UNLIMITED DRINKS

#### 3 HOURS BOTTOMLESS COCKTAILS, HOUSE SPIRITS & MIXERS WINE, BEER & PROSECCO



Bacardi Carta Blance and dark rums mixed with Absinthe, Angostura bitters, Orgeat syrup, Re'al Passionfruit and pineapple juice

## PALM BEACH SWIZZLE

Bacardi Carta Blanca and Wray & Nephew rums mixed with Campari, Falernum, Re'al Lychee, mango juice and coconut water

### LAKI COLADA

Bacardi Carta Blanca & Goslings 151 rums mixed with Re'al Coconut, pineapple, lime & Angostura bitters

#### SUNSET SLING Gin & Aperol mixed with passionfruit, elderflower, aromatic white wine & apple juice

HOUSE SPIRITS 42 BELOW VODKA BOMBAY SAPPHIRE GIN HENNESSY COGNAC BACARDI RUM CASADOREZ TEQUILA JACK DANIELS WHISKEY

#### ALLERGIES AND DIETS

(D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (MO) Molluscs, (MU) Mustard, (N) Nuts, (L) Lupin,
(P) Peanuts, (SE) Sesame, (SO) Soya Beans, (SH) Shellfish, (S) Sulphites, (C) Celery,
(PB) Plant-based, (V) Vegetarian, (GF) Gluten free

#### SERVICE

We operate a table service, orders will be added to one bill. Please note a discretionary 12.5% service charge is added.







