

STARTERS

PLANTAIN ROUNDS

FILLED WITH SESAME SEED CHICKEN

PRAWNS & PAPAYA COCKTAIL

BUTTERFLY & TOSSED WITH SWEET CHILLI SAUCE

GOAT CHEESE AND RED PEPPER TART

DRIZZLED WITH SUN DRIED TOMATOES AND BLACK OLIVE DRESSING



MAINS

ACKEE STUFFED SEABASS

SERVED ON A BED OF ASPARAGUS WITH CHAMPAGNE SAUCE SERVED WITH THYME POTATOE

JERK CHICKEN ON THE GREEN

WITH GUAVE RUM SAUCE SERVED WITH RICE & PEAS

CURRY GOAT IN A PASTRY BASKET

SERVED WITH RICE & PEAS OR COCONUT WHITE RICE

CALLALLO LAGAGNE

TOPPED WITH ROASTED RED PEPPERS

DESSERTS

MANGO

MANGO SORBET AND COCONUT ICE CREAM
WITH A HEART OF MERINGUE WITH KIWI AND LYCHEE

TROPICAL FRUIT CRUMBLE

SERVED WITH CUSTARD

FLUTE SPECIAL

SERVED IN A CHAMPAGNE FLUTE FILLED WITH

GREEN APPLE ICE CREAM TOPPED WITH CALVADOS LIQUEUR SAUCE

Or

LEMON ICE CREAM