

**Plantation's Festive Feast
Christmas Buffet Menu**

Lunch £19.95 per person Dinner £24.95 per person

A Complimentary Glass of Sorrel

(Alcoholic or alcohol free)

A Caribbean Christmas is not complete without Sorrel

Caribbean Chicken Soup (G)

A hearty soup made with chicken, thyme and Caribbean vegetables

Callaloo Soup (VG)

A delicious soup made with Callaloo, Green Bananas, Pimento, Okra and coconut milk

Bread Rolls

Pumpkin Fritters (V)

Succulent pumpkins mixed with Caribbean Spices in a light Batter

Saltfish Fritters

Salted Cod mixed with Caribbean Spices in a light Batter

Jerk Chicken (G)

Boneless Chicken marinated and grilled in the world famous Jerk sauce

Curried Goat (G)

Tender pieces of Goat Mutton marinated in a curry and ginger seasoning NB cooked and served on the bone

Ackee and Mushrooms (VG)

Fresh Mushrooms sautéed with Ackee

Mushroom and Okra Curry (VG)

Mushrooms and Okra cooked in a coconut curry sauce

Sautéed Yam (VG)

White Yam lightly fried until golden

Rice and Peas (VG)

Rice and Gungo Peas cooked with coconut cream, thyme, ginger and scallion

Pumpkin Salad (VG)

Steamed pumpkin with sliced red onion parsley red wine vinegar and olive oil

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Creole Salad (VG)

Salad leaves, tomatoes, mixed sweet peppers and olives, balsamic vinegar and olive oil

Coleslaw (VG) not suitable for vegans

Creamy Homemade Coleslaw

Sweet Potato Pudding (VG)

Jamaican sweet Potatoes, coconut milk, cornmeal, cinnamon, nutmeg, brown sugar and vanilla

Plantation Fruit Cake (V) not suitable for vegans

A light Caribbean fruit cake laced with sherry and rum

V – Suitable for vegetarians and vegans

G – Gluten free