

BSC 4-Course Set Menu - 21<sup>st</sup> March 2019

**Biloko Supper Club**

£40.00pp

Amuse bouche

MACARONI CROQUET

Macaroni and cheese coated in breadcrumbs

Starter

KING PRAWN PLANTAIN SLIDER

Crispy sweet plantain patties topped with spicy garlic king prawns, sautéed sweet peppers, avocado slices and green chilli drizzle

BEEF BROCHETTE

Beef Skewer on a bed of mango salad

FRIED PUMPKIN PLANTAIN SLIDER

Crispy sweet plantain patties topped with butter fried pumpkin, sautéed sweet peppers, avocado slices and green chilli drizzle (V)

Main

Aromatic smoked Chicken in spicy peanut sauce served with wilted garlic spinach and fragrant rice

BRAISED TILAPIA

Braised Tilapia served with yam fries, fresh tomato salsa and black chilli oil dressing

STUFFED AUBERGINE

Aubergine with courgette, cassava leaves, leak, and beans served with fragrant rice (V)

Dessert

BEIGNET TRIO

A beignet (fried dough ball) trio stuffed with cream, Nutella and Oreo served with vanilla ice cream

PINECOCO

Toasted coconut shreds with slice of caramelised pineapple and vanilla ice cream