



CHRISTMAS DAY MENU



STARTERS

SPICED GOATS CHEESE & TOMATO CROSTINI

Garlic rubbed ciabatta, heirloom tomato salsa, cranberry coulis

GUAVA GLAZED CHICKEN SKEWERS

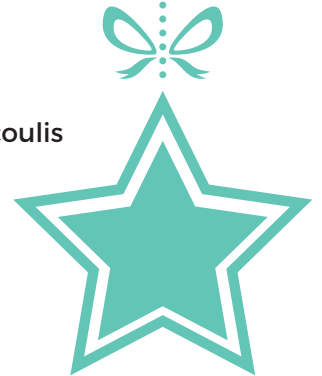
Crispy fried shallots, toasted sesame ranch sauce

SALT FISH & SCOTCH BONNET FRITTERS

Spicy mango, chutney, siracha hot sauce

TURKEY & CRANBERRY SPRING ROLLS

Mixed leaf salad, sorrel and ginger jam



MAIN COURSES

COTTONS CURRIED MUTTON

Made to our own delicate recipe served with rice & peas and coleslaw

JERK HALF CHICKEN

Slow roasted with pimiento and spices, steamed vegetables, jerk sauce and rice n peas (gf)

BAKED JERK SALMON EN CROUTE

Baked jerk salmon wrapped in filo pastry, crushed potatoes, green beans
Provencal coconut sauce

COTTONS CHRISTMAS MEAT PLATTER

Jerk chicken piece & chicken wing, lamb chop, barbecued ribs and chipolata sausages
wrapped in bacon served with rice n peas, plantain and stuffing

ROAST TURKEY

Roast turkey, potatoes, roast veg & chipolatas wrapped in bacon, stuffing and gammon
served with rosemary jerk sauce and Yorkshire pudding

VEGETABLE & MUSHROOM NUT ROAST

plantain & sage stuffing, roast potatoes, roast vegetables,
Yorkshire pudding, cranberry gravy (V)

DESSERTS

BRIOCHE & MARMALADE BREAD AND BUTTER PUDDING

Warm custard sauce, toasted coconut flakes

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce

CHOCOLATE & RUM FUDGE CAKE

Mixed berry compote, cinnamon cream

**3 COURSES FOR 50.00 INCLUDING A GLASS OF
RUM PUNCH OR PROSECCO ON ARRIVAL**

A 12.5% service charge will be added to your bill.