

## ON ARRIVAL

Welcome Cocktail

## TO START

**Oxtail Crouqtte**

Carrot, cabbage & gherkin ketchup

**Jack fruit Croquette**

Carrot, cabbage & gherkin ketchup

**Roast Pork**

Scallion jam, hardo bread

**Avocado Gazpacho**

## AT THE TABLE

**Chips & Dip**

**Crab Johnny Cake**

Picked crab, oscietra caviar, bronze fennel, scotch bonnet mayo

**Tofu Johnny Cake**

Smoke aubergine, bronze fennel, scotch bonnet mayo

## FIRST COURSE

**Tomato Pave**

Scotch bonnet and thyme shrub

## SECOND COURSE

**Saltfish Mac & Cheese**

Mussel Rundung

**Roasted Sweet Potato**

Pigeon peas hummus, plantain choka

## THIRD COURSE

**48h Curried Goat**

Coconut dumplings, bell pepper salad, plantain, rice & peas

**Chickpea & Squash Curry**

Coconut dumplings, bell pepper salad, plantain, rice & peas

## PRE DESSERT

Pineapple, Chilli & Lime

## DESSERT

**Banana Bread & Butter Pudding**

Sweet potato & Guinness toffee sauce

# WINE PAIRING

## SNACKS & BUBBLES

**Exton Park Rose RB32**  
Hampshire, England, NV

## FIRST COURSE

**Mahi Sauvignon Blanc**  
Marlborough, NZ, 202

## SECOND COURSE

**Costa di Rose**  
Cesari, Emilia-Romagna, Italy, 2024

## THIRD COURSE

**Beaune Greves 1er Cru**  
Dom Chanson, Burgundy, France, 2016

## DESSERT

**Chateau Delmond**  
Sauternes, Bordeaux, France, 2024

# COCKTAIL PAIRING

## SNACKS & BUBBLES

**Exton Park Rose RB32**  
Hampshire, England, NV

## FIRST COURSE

**Carnival Margarita**  
Del Maguey Vida Mezcal, prickly pear puree,  
lime and Scotch bonnet agave

## SECOND COURSE

**The Caribbean Cloud**  
Appleton State Signature Blend Rum,  
passionfruit, citrus, vanilla and bergamot air

## THIRD COURSE

**Golden Masquerade**  
Havana 3yo Rum, saffron honey, coconut and lime

## DESSERT

**Little Black Book**  
Discarded Banana Peel Rum,  
coffee liqueur and Bumbu cream