

ON ARRIVAL

Welcome Cocktail

TO START

Oxtail Crouquette

Carrot, cabbage & gherkin ketchup

Jack fruit Croquette

Carrot, cabbage & gherkin ketchup

Roast Pork

Scallion jam, hardboiled bread

Avocado Gazpacho

AT THE TABLE

Chips & Dip

Crab Johnny Cake

Picked crab, Oscietra caviar, bronze fennel, Scotch bonnet mayo

Tofu Johnny Cake

Smoked aubergine, bronze fennel, Scotch bonnet mayo

FIRST COURSE

Tomato Pavé

Scotch bonnet and thyme shrub

SECOND COURSE

Saltfish Mac & Cheese

Mussel Rundung

Roasted Sweet Potato

Pigeon peas hummus, plantain choka

THIRD COURSE

48hr 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