



Afro-Fusion 3-Course Seated Menus

Starters

Jerk chicken terrine
Grilled tiger king prawns, Senegalese chilli sauce (Sous Kaani)
Pumpkin soup with toasted dukkah
Seared scallops with chili, lime and pomegranates

Mains

Cornfed chicken supreme stuffed with plantain, asparagus, bell peppers, dauphinoise and poached pear, chicken gravy
Pan seared salmon, pepper soup lobster bisque, herb lemon rice
Lemon grass marinated seabass, sweet potato mash, green beans salad
Suya herb crusted rack of lamb, dauphinois potatoes, oxtail bonbon, seasonal veg
Zucchini flowers stuffed with plantain & black-eyed beans, Jollof rice croquette (v)

Pudding

(Ghanaian bofrot) Cinnamon and sugar dusted beignets, chin chin crumble, raspberries, served with
Madagascan vanilla ice cream
Rum & chocolate marquis, pistachio brittle, meringue shard, alphonso mango sorbet
Passion and mango cheesecake
Hibiscus Jelly with wild berries