



FESTIVAL DINING - CARIBBEAN



Important Information

Group Sizes & Prices

Our Festival Dining offering requires a minimum of 50 people at £45 + VAT per person.

On The Day

Food served outside with firepits and games.

Nibbles

Jamaican fried dumplings

Lightly fried traditional fluffy dumplings (V)

Chilli rellenos

Fried chilli peppers with a seasoned cheese filling (V, GF)

Scotch bonnet chicken wings

Crispy chicken wings with fried scotch bonnets chilli peppers (GF)

Patties & dips

Ground spiced beef in short crust pastry served with a sweet chilli jam (GF)



Mains

Lamb pepper hot pot

Slow cooked leg of lamb with roasted peppers & onions in a rich casserole sauce (GF)

Roasted jerk chicken

Chicken thighs & drumsticks roasted in aromatic jerk seasoning (GF)

Roti filled bbq pulled breadfruit

Toasted flatbreads stuffed with BBQ shredded breadfruit (V)

Catfish Creole

Paprika, cumin & chilli flavoured chunks of roasted catfish in a spicy tomato sauce (GF)



Sides

Cassava fries

Chipped root vegetables steamed and lightly fried into crispy chips (VE, GF)

Rice & peas

Braised riced with peas, beans & fresh parsley (VE, GF)

Baby sweetcorn & green beans

In a warm spiced Cuban tomato sauce (VE, GF)

Callaboo

Wilted spiced seasoned greens (VE, GF)



Salad Station

Watermelon, cucumber & red onion

(VE, GF)

Coconut & apricot quinoa salad

Soft & fluffy quinoa with dried apricots, sultanas, fresh herbs & toasted coconut (VE, GF)

Five bean salad

Five beans dress with a vinagarette, diced peppers, red onions & tomatoes (VE, GF)



Dessert Station

Tropical fruit platter

Pineapple & lime tart

A lime curd tart topped with a pineapple salsa (V)

Chocolate & coconut tart

Rich chocolate tart, toasted coconut (VE, GF)



Drinks Options

Take a look at our cocktail carts for options and prices