

LIVE ENTERTAINMENT BY ARTURO & PHILIP 7 FROM 7:30PM

STARTERS

DUCK SALAD GF

TAMARIND & GLAZED DUCK, MIXED LEAF SALAD, SUNDRIED TOMATOES, MANDARIN SEGMENTS, SORREL VINAIGRETTE

SEARED TUNA

HONEY SOY, ASIAN COUS COUS, CUCUMBER, FLAVOURED PEPPERS, CORIANDER

CRISPY PORK SHOULDER

BAJAN JERK PORK SHOULDER, PICCALILLI, EXPRESSIONS OF PLANTAIN

SEARED SHRIMP GF

SAUTEED MUSHROOMS, PESTO RISOTTO, PUMPKIN

HEIRLOOM BEETROOT SALAD V/GF

SALTED BAKED BEETROOT, PICKLED BEETROOT, TRUFFLE & HONEY GOAT CHEESE MOUSSE, AGED BALSAMIC, CANDIED ALMONDS

RED LENTIL & HAM SOUP GF

AROMATIC SOUP WITH DICED HAM, CHIVE SOUR CREAM

QP PLANT BOWL

QUINOA, CANNELLINI BEANS, BRAISED SHIITAKE, SHAVED FENNEL, CUCUMBER, RADISH, WATERCRESS, PICKLED CAULIFLOWER, MANDARIN SEGMENTS, MISO TAHINI

MAINS

CHRISTMAS PLATTER

HAM, TURKEY, PIGS IN BLANKET, MAC & CHEESE, FESTIVE RICE, STEAMED VEG, CREOLE GRAVY

DUO OF DORSET LAMB GF

BRAISED LAMB SHOULDER, MINTED COUS COUS, ROASTED CARROT, LAMB JUS

5OZ SURREY FARM BEEF FILLET GF

GLAZED SHORT RIB, GRATIN DAUPHINOISE, ROASTED CAULIFLOWER, BORDELAISE SAUCE

BBQ CABBAGE VG/GF

SPICED LENTILS, MISO SESAME PURÉE, ROASTED BROCCOLINI, SPICED CRUMB

PUMPKIN GNOCCHI

WILTED GREENS, PICKLED RED ONIONS, CORIANDER, FRIED TOFU, CRISPY KALE, SAGE

BLACKENED SNAPPER GF

SAUTEED SHRIMP, SWEET POTATO & BACON HASH, PARSLEY VELOUTÉ, CHARRED BROCCOLI

BBQ MONKFISH GF

TIKKA MASALA BUTTER SAUCE, BASMATI RICE, BRAISED BOK CHOY, SPICED CRUMB, PICKLED JALAPEÑO & MANGO PURÉE

VG-Vegetarian V-Vegan, GF-Gluten Free, D-Dairy, ND-Non-Dairy, S-Contains Shellfish Prices are listed in Barbados Dollars, inclusive of 10% VAT, and 2.5% Levy Tax & subject to 12.5% Service Charge.



DESSERTS

BAJAN RUM CAKE

CRÈME ANGLAISE, NUTMEG ICE CREAM

BERRY PAVLOVA

BERRY COMPOTE, FRESH BERRIES, CHANTILLY CREAM, CHAMPAGNE GEL

VEGAN CHOCOLATE TART V/GF

RASPBERRY SORBET, LEMON MERINGUE

MR WHIPPY'S SOFT SERVE ICE CREAM

CRANBERRY SWIRL, WHITE CHOCOLATE GANACHE, CANDIED WALNUTS

MANGO CHEESECAKE GF/D

MANGO SORBET, SALTED CARAMEL POPCORN

ALMOND PRALINE TART D

MALIBU PINEAPPLE COMPOTE, WHIPPED WHITE CHOCOLATE GANACHE

FRUIT SALAD VG/GF

COCONUT LIME SORBET, GUAVA GINGER SYRUP