



CARIBBEAN BUFFET 2011

MAIN DISHES – choose 3

- Baked red snapper with a Mornay sauce (H)
- Caribbean spiced lamb in a Creole sauce (H)
- Jamaican jerk barbecued pork fillet (H)
- St Croix beef stew (H)
- Chargrilled shark steak with lime and black pepper (H)
- Tiger prawn curry with okra (H)
- Seafood salad with spring onion guacamole
- Jerk chicken with coconut and pea rice (H)
- Seared rump of lamb marinated in pineapple, red onion and chilli (H)
- Baked salmon with cumin seeds, lime and coriander

Vegetarian:

- Tofu and vegetable curry with coconut cream (H)
- Quinoa stuffed peppers (H)
- Roast vegetable and halloumi galette, sweet chilli sauce (H)
- Zucchini stuffed with cashew nut, spring onion and pimento (H) (N)
- Lentil and coriander croquette with harissa (H)

SALADS (V) – choose 4

- Hot savoury rice pilaff (H)
- Hacienda tomato, palm heart, spinach and onion salad
- Mixed bean and parsley salad
- Spicy Caribbean coleslaw
- Cajun sweet potato and corn cous cous
- Mixed leaves with pineapple dressing
- Grilled spiced vegetable salad with Edam cheese (H)
- Orange, palm heart, chervil and rice salad

SWEETS – choose 3

- Tropical fruit salad
- Banana, rum and raisin cheesecake (A)
- Pink grapefruit and lime torte
- Profiteroles with white chocolate and coconut cream
- Papaya and Bacardi parfait (A)
- Orange, mango and passion fruit crumble tart

(V = suitable for vegetarians, N = contains nuts)

To the best of our knowledge we do not use ingredients produced from genetically modified maize and/or soya.