



PAN-AFRICAN LARGE GROUP

Dining

INSPIRED BY THE 2,000-MILE JOURNEY OF THE STORK,
OUR DYNAMIC PAN-AFRICAN CUISINE SHOWCASES THE
MIGRATION OF AFRICAN CULINARY INSPIRATION TO
NEARLY EVERY CONTINENT IN THE WORLD.



Events Dining Menu

90pp | For groups over 16 guests

SHARING SNACKS FOR THE TABLE

Snacks

Black Eyed Bean Hummus | Ampesi Crisps **VE**

Plantain Crisps **VE**

SHARING STARTERS FOR THE TABLE

Starters

Jerk Chicken Wings Pimento Emulsion

Chicken wings marinated our signature jerk recipe. **SU | E | MU | C | SE | SO**

King Prawns Avocado & Citrus Summer Marinade

Citrus summer marinade celebrated prawns are uniquely infused with balancing citrus and sweet spices.

C | CR | F

Ras El Hanout Lamb Beignet

Slowly braised lamb blended with Ras El Hanout meaning 'African head of the spices', coated in panko breadcrumbs and fried. Served with harissa and salad.

C | MU | L | E | G | SO | D

Callaloo Puff

Callaloo leaves, pepper and onion filled vol-au-vent. **G | VE**

Yam Coin, Sweet Potato Ketchup & Wild Rice

Crunchy outer layer with soft and creamy yam and sweet potato centre. **VE**

Salted Fish & Yam Cake

Traditionally wind & sun dried cod mixed yam and fried. **CR | F | C | MU | G**

SELECT THREE MAIN COURSES FOR YOUR GUESTS TO PRE ORDER

Main Courses

Rump of Marinated Lamb on Spinach Egusi and Ampesi Crisps

Slow roasted rump on a bed of wild herbs, spinach and melon seed stew. Paired with fufu or pounded yam.

G | SF | SU | C

Shallow Fried Red Snapper

Classic red red stew, plantain, tomato confit, black eyed beans and finished with avocado. **F | C**

King Oyster Mushroom Mpoto Mpoto

A Ghanaian yam porridge finished with ethically sourced palm and wild herbs. **VE**

Chicken And Nkatenkwan

Signature Ghanaian stew with a peanut paste base, enhanced with seasonal okra & a quail egg. Paired with fufu or pounded yam. **C | N | E | SO**

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans. **C | N | VE**

Spatchcock Jerk Marinade Poussin

Signature jerk marinade, grilled corn and Jerk sauce.

C | D | MU | SO | SU

Miso Glazed Cod, Crayfish & Okra Stew

A celebrated West African classic, with a traditional smoked flavour profile and distinct drawing texture. Paired with fufu or pounded yam. **C | CR | F | MO**

Coconut and Pumpkin Rundown

Slowly simmered Jamaican vegetable curry including butternut squash, dasheen and cho cho. Finished with a mild and elegant coconut infusion. **G | VE**

SELECT ONE FOR YOUR GROUP

Desserts

Coconut Profiteroles filled with
Coconut Sorbet **G | D**

Mango Parfait with Mandarin
Sorbet **E | D | G**

Puff Puff Sundae with Raspberry
& Peanut Snap **N | G | VE**

SHARING SIDE FOR THE TABLE

Sides

Jollof Rice

Fried Plantain

Roasted Corn **D**

Okra Fritter

ALLERGENS AND DIETARY REQUIREMENTS

**F - FISH | C - CELERY | N - NUTS | MU - MUSTARD | SU - SULPHATE | CR - CRUSTACEANS | SH - SHELLFISH | SE - SESAME | MO - MOLLUSCS
| L - LUPIN | E - EGGS | G - GLUTEN | SO - SOY | D - DAIRY | VEGAN - VE | VEGETARIAN - V**

We are happy to cater for a guests with food allergies and intolerances, or if you have a guest with special dietary requirements, vegetarian, vegans and pregnancy. Please speak to our events team who will be happy to assist you with an alternative individual selection for these guests.

15% Service Charge that is shared with all the team is added to your bill.