



PAN-AFRICAN 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.



## Sample Group Festive Feasting Menu

90pp | For groups of 9 - 16 guests

SHARING SNACKS FOR THE TABLE

### Snacks

Black Eyed Bean Hummus |  
Ampesi Crisps  
VE

Plantain Crisps  
VE

PLEASE SELECT ONE STARTER PER PERSON

### Starters

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

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

**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

**Ackee Tartelette Light Pastry  
Sweet Pepper & Scallion**  
*Warmly spiced Caribbean ackee with a smooth  
scallion and sweet pepper medley.* G | VE

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

**Yam Coin, Sweet Potato Ketchup  
and Wild Rice**  
*Crunchy outer layer with soft and creamy  
yam and sweet potato centre.* VE

PLEASE SELECT ONE MAIN COURSE PER PERSON FROM LAND, SEA OR EARTH

### From the land

**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

**Spatchcock Jerk Marinade Poussin**  
*Signature jerk marinade, grilled corn and Jerk sauce.*  
C | D | MU | SO | SU

**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

**Traditional Curried Goat**  
*A popular dish in Jamaica of tender braised on the bone  
goat meat tossed in aromatic spices, green seasoning  
and scotch bonnet.*  
C | SU

#### 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

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



MAIN COURSE

From the sea

Miso Glazed Cod, Crayfish and 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

Shallow Fried Red Snapper

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

F | C

MAIN COURSE

From the earth

Ghanaian Classic Red Red Stew with Whole Plantain

*Finished with tomato confit and black-eyed beans.*

C | N | VE

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

King Oyster Mushroom Mpoto Mpoto

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

SHARING SIDE FOR THE TABLE

Sides

Jollof Rice

Fried Plantain

Roasted Corn D

Okra Fritter

PLEASE SELECT ONE DESSERT PER PERSON

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

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