



Ubuntu

Festive Menu

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.



Ubuntu Meaning Collectiveness

AVAILABLE FOR 9-16 GUESTS 68pp

Starters

Charred Aubergine Salad

Sliced and charred aubergine with chickpeas, vine tomatoes and African spiced cashews, dressed with harissa and tahini.

VE | N | SE

Creamed Callaloo Puff

Callaloo leaves with spiked crème fraiche, pepper and onion filled vol-au-vent.

G | D

Ras el hanout spiced Lamb Taco

Pulled braised lamb shoulder, shallots and herb on a taco served with red cabbage and mustard mayo.

G | SU | E | MU

Pepper Soup

Traditional Nigerian pepper soup finished with crayfish, mussels, prawns and seabass.

F | SH | CR

Main Courses

Jerk Turkey Steak

Marinated in Jamaican jerk spices, grilled over charcoals, served with fragrant rice, jerk sauce and creamed callaloo.

C | D

Mafe

A Senegalese peanut stew served with beef cheek, lamb rump and chicken thigh Served with fragrant rice.

G | D | N

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

Shallow Fried Red Snapper

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

F | C

Desserts

Coquito Cheesecake

Creamy Coquito coconut and cinnamon cheesecake topped with a Coquito rum glaze.

G | D | SU | E

Charred Glazed Pineapples

Candied Cranberries | Plantain Cream
D

Pear and Ginger Crumble

Vanilla Custard

G | D | E

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.