



PAN-AFRICAN GROUP

Festive
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.



A Group Dining Concept

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

Six chicken wings marinated in our signature jerk recipe.

SU | MU | C | SE | SO | D | E

Fish Pepper Soup

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

F | CR

Ras El Hanout Lamb Beignet

Slow 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 | SU

Ackee Tartelette Light Pastry Sweet Pepper and Scallion

Warmly spiced Caribbean ackee with a smooth scallion and sweet pepper medley.

G | VE

Cream Callaloo Puff

A vol-au-vent filled with callaloo leaves with scotch bonnet infused cream with pepper and onion.

G | V | D |)

Charred Aubergine Salad

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

N | SE | SU | VE |)

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

From the land

Tagine Spiced Lamb Cutlets

Inspired from spices used across Africa. Lamb cutlets charred on charcoal and served with spicy cous cous.

MU | C

Spatchcock Jerk Marinade Poussin

Signature jerk marinade, grilled corn and Jerk sauce.

C | D | SU

Beef Mafe

A Senegalese spicy peanut and tomato stew served with beef cheek. Accompanied with fragrant rice.

C | N

Nigerian Red Stew

This plum tomato and red pepper stew is a staple in almost every Nigerian household. Served with chicken drumstick and thigh.

SU | C

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 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.



MAIN COURSE

From the sea

Brown Stew with Stone Bass Fillet

This is a classic Jamaican fish stew, slow cooked with modern aesthetic, deep rich aroma, colour and flavours that truly emulates the Caribbean.

F | C

Seabass Fillets Egusi

Seabass fillet on a bed of Nigerian egusi stew with mackerel, finished with wild herbs, baby spinach and sea purslane. Paired with fufu or pounded yam.

C | CR | F | SO

MAIN COURSE

From the earth

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans.

C | VE

Jerked King Oyster Mushroom Steak

A jerk marinated king oyster mushroom served with warm spiced ackee and roasted vegetables.

C | 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 and served with okra fritters.

VE | G

SHARING SIDE FOR THE TABLE

Sides

Jollof Rice

Fried Plantain

Roasted Corn D

Okra Fritter G

PLEASE SELECT ONE DESSERT PER PERSON

Desserts

Coquito Cheesecake

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

D | SU | G | V

Pear and Ginger Crumble

Vanilla bean custard.

E | D | G

Charred Glazed Pineapples

Candied cranberries and plantain cream.

D | V | SU

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