



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

Six chicken wings marinated in our signature jerk recipe.

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

King Prawns with Cassavas Arto der Haroutunian

Marinated in citrus, chili, tomato and peppers, served with northern African inspired cassavas arto der haroutunian.

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

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)

Fish Pepper Soup

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

F | C

SELECT THREE MAIN COURSES FOR YOUR GUESTS TO PRE ORDER

Main Courses

Tagine Spiced Lamb Cutlets

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

Shallow Fried Red Snapper

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

F | 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 | F

Ghanaian Classic Red Red Stew with Whole Plantain

Finished with tomato confit and black-eyed beans.

C | N | VE

Jerked King Oyster Mushroom Steak

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

C | VE

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

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

SELECT ONE FOR YOUR GROUP

Desserts

Charred Glazed Pineapples

Candied cranberries and plantain cream. D | V | SU

Pear and Ginger Crumble

Vanilla bean custard. E | D | G

Coquito Cheesecake

Creamy Coquito coconut and cinnamon cheesecake topped with a Coquito rum glaze. D | SU | G | V

Jollof Rice

Fried Plantain

Roasted Corn D

Okra Fritter G

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.