



# Ubuntu

## New Years Eve Menu 2023

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.





## New Years Eve

EARLY BIRD TABLES BOOKED BEFORE 7:45PM **135pp** | TABLES BOOKED AFTER 8PM **175pp**

### SNACKS

## Vitafunwa

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

SE

**Popcorn & Chicken**  
**Skin Crumble**

G

## Small Small

### Jerk Chicken Wings

*Six chicken wings marinated in our signature jerk recipe.*

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

### 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

### Salted Fish and Yam Cake

*Traditionally wind and sun dried cod mixed with yam and fried.*

CR | F | G | E | MU | SU

### Fish Pepper Soup

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

F | CR

### Charred Aubergine Salad

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

N | SE | SU | VE

### Cream Callaloo Puff

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

G | V | D | )

## Main Courses

### Sharing Surf and Turf For Two Guests

*Slowly braised Jacobs ladder beef ribs and Jumbo Prawns with Cassavas Arto der Haroutunian.*

CR

### Mixed Meats Mafe

*A Senegalese spicy peanut and tomato stew served with beef cheek, a whole boneless chicken leg and thighs. Accompanied with fragrant rice.*

C | N | F

### Yassa Chicken

*West African slowly braised tender lemony legs of chicken and caramelised onions in a sweet-spicy-sauce.*

M | SU

### Ghanaian Classic Red Red Stew With Whole Plantain

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

M | SU

SERVED AT THE TABLE

## Accompaniments

### Cassava Chips with Red Shito

CR | F

### Mac and Cheese

G | D | MU | E

### Jollof Rice

### Okra Fritter

G

### 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

### Mixed Shellfish Egusi

*Mussels, cockles, brown shrimp and king prawns 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 | SH | MO | SO

### 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.*

G | VE

## Desserts

### Puff Puff Sundae

*Fried doughnuts served with a raspberry peanut snap and Madagascan vanilla bean ice cream.*

N | G | V | E | D

### Coquito Cheesecake

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

D | SU | G | V

### Choux Pastry Spiced Date Ring

*Filled with whipped African spiced cream, dates and glazed pecans.*

E | D | G | N | V

### Mango & Coconut Sorbet

VE

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

PLEASE NOTE THAT TABLES BOOKED PRIOR TO 8PM  
WILL BE SEATED FOR 2 HOURS & GUESTS MUST  
DEPART FROM THE VENUE.