



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

N | SE | SU | VE

Creamed Callaloo Puff

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

G | V | D

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

Fish Pepper Soup

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

F | CR

Main Courses

Tagine Spiced Lamb Cutlets

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

C | D

Chicken Mafe

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

C | N | F

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

Shallow Fried Red Snapper

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

F | C

Desserts

Coquito Cheesecake

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

D | SU | G | V

Charred Glazed Pineapples

Candied cranberries and plantain cream.

D | V | SU

Pear and Ginger Crumble

Vanilla bean 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

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.