PAN-AFRICAN 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.

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 | G

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

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

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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