



Ubuntu

New Years Eve Menu 2024

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

GLASS OF BUBBLE ON ARRIVAL

SNACKS

Vitafunwa

Black Eyed Bean Hummus
| Ampesi Crisps

VE

Popcorn & Chicken
Skin Crumble

G

Small Small

Jerk Chicken Wings

Six chicken wings marinated in our signature jerk recipe.

SU | MU | C | 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 | MO

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.

C | VE

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

Jerked King Oyster Mushroom Steak

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

C | 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

Pear and Ginger Crumble

Vanilla bean custard.

E | D | G

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.