

# THREE COURSE SET MENU

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## STARTERS

**Sticky Baby Baked Lamb Ribs** slow cooked, smoked sweet demerara homemade BBQ, hand cut sweet potato Crisps, smoked Cayenne.

**Jerk Chicken** traditional slow cooked over 100% spiced lump wood charcoal coupled with pimento and pepper Jerk chicken

**Saltfish Fish Fritters** salted cod cakes with spring onion, peppers, thyme and tamarind jus

**Channa & Bara** Trini street food, lightly spiced chick peas, cucumber relish, tamarind jus in double bara sandwich

**Lulu's Soup** pumpkin, green banana, yam, sweet potato, dumplings & cristophene  
Choose from Oxtail, Lamb, Chicken or Vegetable

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## MAINS

served with rice & peas, pan fried plantain, sweet potato and salad with our Peruvian fire dressing

**Half Jerk or BBQ Chicken** slow cooked juicy tender chicken from our jerk pit

**Curried Chicken on the bone** hand ground masala, saffron, cumin, coconut & a touch of our own kitchen's secret

**Stewed Chicken on the bone** rich caramelized brown stew gravy, carrot, sweet shallot, all spice

**Curried Goat on the bone** slow cooked, chunks of tender curried goat, typical spicy rich favorite

**Stewed Red Fish** fillet of red fish, stew tomato, cilantro, coconut & scotch bonnet

**Vegetable Curry** warm, gently spiced curry, with masala, saffron & chef's vegetable of the day

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## DESSERT

**Corn Meal Pudding** A sweet oven baked pudding, sweet coconut, cinnamon sauce, ice cream

**Chocolate Rum Cake** rich chocolate rum cake, strawberries, Ice cream

**Selection of Sorbets** (2 scoops) Mango, Pineapple, Watermelon, Mojito

**£19.95 per person**