



# MENU

## STARTER

### *Classic Prawn Cocktail*

*Succulent King Prawns marinated in our signature Cocktail Sauce on a bed of crisp sweet Lettuce & Avacado with a drizzle of Lemon*

### *Scallywag Scallops*

*Fresh Fragrant Scallops gently pan fried in butter & garlic until perfect sprinkled with fresh Dill & chopped Parsley served on our own Ciabbata Garlic Bread*


### *Finger Food Selection*

- ×2 Lamb Samosa*
- ×2 Chicken Samosa*
- ×3 Vegetable Spring Rolls*

*Drizzled with our home made Mint Yoghurt sauce*

WITH LOVE

*Officialjayskitchen*





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## MAIN

### *Roast Lamb & Trimmings*

*Succulent Slices of Roasted Lamb, Our signature roast potatoes, Parsnips, Carrots, Broccoli, Yorkshire Puds & A small slice of our Mac & Cheese  
(Optional) Gravy*

### *Garlic Prawns & Tagliatelle*

*Succulent Juicy Atlantic King Prawns cooked in Butter, fresh Garlic and White Wine. This dish is then brought together with fresh Double Cream & fresh Tagliatelle*

### *Jollof Rice & Chicken*

*#OfficialJaysKitchen signature 🌶️🌶️  
🌶️ Jollof Rice with roast chicken  
Seasoned in a fragrant blend of herbs & spice Comes with a small side salad*

WITH LOVE

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## DESSERT

*Pastel De Nata AKA Portuguese Tart*  
*Portuguese Egg Custard in A flaky*  
*pastry*

*Apple Pie & Custard*  
*Traditional Bramley Apple Pie Served*  
*With Custard*

*Baileys & Ice-cream*  
*Luxurious Vanilla Ice-Cream drizzled*  
*with Original Baileys sprinkled with*  
*crushed Hazelnuts*

*Christmas Pud With Brandy Sauce*  
*Traditional Christmas Pudding served*  
*with a generous helping of Premium*  
*Brandy Sauce*

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