

# Island Vibe

## Christmas Lunch Menu

### 2 COURSE FOR £20

#### Starters

##### Mackerel & Thyme Pate

Mackerel and thyme pate served with a flat fried dumpling and dressed rocket salad.

##### Cured Orange Duck

Served with sliced new potato salad and a thyme and pimento sauce.

##### Soup - (VG)

Roasted parsnip, nutmeg soup with coconut, served with croutons.

#### Main

##### Jerk Turkey and Stuffing

Jerk turkey breast served with coconut braised sprouts, roast carrots & potato gratin with a red label wine and sage sorrel sauce.

##### Salmon Fillet

Salmon fillet with a spring onion, lemongrass and thyme crust. Served with turned potato and carrots and creamed all spice garlic leek.

##### Baked Cauliflower - (VG)

Baked cauliflower served with rosemary layered sweet and white potato, garlic spinach, toasted pine nuts and vegan gravy.

#### Sides - £3.95 Each

##### Fried Plantain - (VG)

##### Braised Red Cabbage - (V)

##### Roasted Root Vegetables (VG)

#### Dessert

##### Rum and Raisin Cake

Served with banana ice cream.

##### Banana Tart

Served with rum and raisin ice cream.

##### Festive Poached Pear - (VG)

Served with sorbet.

For any advice with allergens or any questions with the menu please speak to your server.