Roger's Kitchen

£65 PER HEAD

Christmas Menu 2026

STARTERS

ROAST PUMPKIN AND SWEET POTATO SOUP
garnished with parmesan and served with toasted hard dough bread (Vo)

CRAB AND AVOCADO SALAD
served with hard dough bread

PLANTAIN AND SWEET POTATO FRITTERS
served with sweet chilli dressing (Vo)

EBONY WINGS
chicken wings marinated in chilli, honey, thyme, pepper and garlic

TIGER PRAWNS
served with pineapple and mango salsa

GRILLED GOAT'S CHEESE
served with Homemade Pesto and a Pickled Beetroot Salad (Vg)

V = VEGAN
VO = VEGAN OPTION AVAILABLE
VG = VEGETARIAN

Please note that a discretionary 12.5% service charge will be added to your bill

Mains

All main courses are served with a selection of sides including:
roasted winter vegetables: potatoes, parsnips, carrots, basmati rice , rice n' peas and plantain

Roast Turkey
served with Creole stuffing and jerk sauce

Chargrilled Chicken Breast
served with either jerk, coconut or curry-coconut sauce

Slow-Cooked Curry Goat
with peppers, scallions and Caribbean spices

Roast Sirloin of Beef
served with sage and onion stuffing and home-made gravy

Sea Bass
served with a coconut and sweet pepper sauce

Grilled Lobster Tail
served with prawns and mussels in a bisque

Festive Jackfruit parcel (V)
with pumpkin, sweet potato, coconut and spinach in an aubergine ring

Desserts

Sticky Toffee Pudding
with Vanilla Ice-Cream

Selection of Ice-Creams and Sorbets (Vo)

Mango & Banana Crème Brulée

Spiced Apple Crumble
with custard or fresh cream

Chocolate and Rum Mousse
served with winter berries