

# *The Dawnay Arms - Taste of the Caribbean*

*Saturday 11<sup>th</sup> September 21 from 6pm*

**£27 per person**

## **Caribbean punch on arrival**

### **Starter to share**

*Jerk chicken wings, sweetcorn fritters, crispy chili squid, garlic king prawns, a mango and chilli salsa, aioli and garlic flatbread*

### **Mains**

*Traditional goat curry, rice and peas  
Popular across the islands, marinated in toasted aromatic spices and scotch bonnet peppers*

### **Mo Bay Chicken**

*Marinated chicken breast, topped with a mildly spiced creamy sauce great for those who prefer a little less spice*

### **Jerk Salmon**

*Pan-fried crispy skin on salmon fillet, marinated in traditional spices and jerk sauce*

### **Curried Aubergine (v)**

*Aubergine, potato, and tomato slowly simmered in coconut milk with fragrant herbs and spices*

### **Baby back ribs**

*Slow roasted and falling off the bone, whole rack, flame grilled, and basted in a sweet and sticky barbeque sauce*

*All served with sweet potato fries, rice and peas and a sunshine salad*

### **Dessert**

*A selection of fine Caribbean inspired desserts  
Including Chilli chocolate brownie, rum and raisin cheesecake, deep fried pineapple and coconut ice cream*

*Followed by rum truffles to finish*