

MAINS

FRIED CHICKEN WINGS GLAZED IN CHILLI AND HONEY
SWEET POTATO SALAD, MARINATED CABBAGE, RUM AND APPLE PUREE

TIDES CHRISTMAS PLATTER

ROAST TURKEY, GLAZED HAM, STUFFING, JUG JUG, MACARONI PIE, RICE AND PEAS, BUTTERED VEGETABLES, CRANBERRY SAUCE & CREOLE GRAVY

BLACKENED CATCH OF THE DAY

GRILLED POTATOES, SWEETCORN CHOWDER, GRILLED LOCAL VEGETABLES, PICKLED FENNEL & GRAPEFRUIT SALAD

CREAMY CHICKEN ALFREDO LINGUINE

GARLIC BUTTERED BROCCOLI, PARMESAN WAFERS

TIDES CARIBBEAN CURRY

BASMATI RICE, BROCCOLI & PLANTAIN
SERVED WITH A CHOICE OF CHICKEN, FISH, SHRIMP OR VEGETABLES

TRUFFLED MUSHROOM RISOTTO

TEMPURA FRIED OYSTER MUSHROOMS, HAZELNUT PESTO, DRESSED ROCKET AND PARMESAN

TIDES HANDMADE BEEF BURGER

CHEDDAR CHEESE, TOMATO RELISH, CRISPY ONION RING, LETTUCE, TOMATOES AND PICKLES, SERVED WITH FRENCH FRIES

FLYING FISH TACOS

SOFT TORTILLA, MARINATED CABBAGE, ROMAINE LETTUCE, GUACAMOLE, MANGO SALSA, SOUR CREAM, SPICY MAYO & CAJUN SPICED SWEET POTATO CRISPS

BEETROOT AND ROASTED PUMPKIN SALAD

MIXED LEAVES, QUINOA, DRIED CRANBERRIES, CLEMENTINE'S, TOASTED SEEDS,

DRESSED IN HONEY AND WHOLEGRAIN MUSTARD VINAIGRETTE

SERVED WITH A CHOICE OF CHICKEN, CATCH OF THE DAY OR GRILLED HALLOUMI CHEESE

DESSERTS

CHOCOLATE YULE LOG

CHOCOLATE CHIFFON SPONGE, CREAM CHEESE MOUSSE, SALTED CARAMEL, RASPBERRY GEL AND MADAGASCAN VANILLA BEAN ICE CREAM

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE, BRANDY SNAP TUILE, CANDIED PECANS, SERVED WITH VANILLA ICE CREAM OR RODDAS CLOTTED CREAM

TRADITIONAL BAJAN FRUIT CAKE (SERVED WARM)

RUM & RAISIN ICE CREAM, RUM CRÈME ANGLAIS

COCONUT AND SORREL PANNA COTTA VE/GF
MIXED BERRY COMPOTE, CARAMEL BISCUIT AND COCONUT SORBET

BAILEYS TIRAMISU

BAILEYS, LADY FINGERS, COFFEE LIQUEUR, CHOCOLATE GLAZE, VANILLA CHANTILLY