FESTIVE LUNCH MENU

2 courses $145 / 3 courses $185

Tides BARBADOS

SMALL BITES

Jersey Rock Oysters **$18 each**
Passionfruit Mignonette, Wasabi Tobiko

Spiced Mixed Nuts **$15**
Roasted In A Banks Beer Glaze

Truffle Potato Chips **$15**
Lemon Ailoli

Festive Charcuterie Board **$80**
Prosciutto Ham, Soppressata, Chorizo, French Brie With Celeriac Remoulade, Fresh Grapes, Pickles And Chutney, Served With Crusty French Baguette

Tides Artisan Bread Basket **$19**
Bakers' Selection Of Freshly Baked Breads And Crackers, Whipped Feta, Green Olive Tapenade, Smoked Salmon Rillettes

STARTERS

Tropical Shrimp Cocktail
Greenland Prawns Dressed In Jalapeño And Lime, Crisp Romaine Lettuce, Fresh Avocado, Mango Salsa, Shrimp Cracker

Traditional Ham Bone & Split Pea Soup
Pancetta, Peas And Carrots, Garlic Croutons

Buttermilk Fried Chicken Thighs
Buffalo Aioli, Pickled Jalapeño

Creamy Italian Burrata
Marinated Cherry Tomatoes, Red Onions, Fresh Basil, Garlic Croutons

Chilli Fried Crispy Calamari
Sliced Peppers, Lemon Aioli

Tomato, Watermelon & Feta Salad
Mixed Leaves, Cherry Tomatoes, Red Onion, Cucumber, Dressed In A Wholegrain Mustard Vinaigrette

MAINS

All main courses are served with Rice and peas, honey roasted carrots, braised red cabbage, steamed local vegetables. ***Served family-style for sharing.***

Tides Christmas Platter
Butter Roasted Turkey, Bajan Glazed Ham, Apple Stuffing, Jug Jug, Cranberry Jelly And Creole Gravy

Blackened Catch Of The Day
Spiced Sweetcorn Chowder, Pickled Fennel And Fresh Grapefruit Salad

Slow Braised Lamb Shank
Creole Style Green Lentils, Crispy Plantain

Chargrilled Pork Cutlet
Green Apple Purée, Grilled Apples Dressed With Jalapeno And Lime, Miso And Herb Butter Sauce

Tides Caribbean Curry
(With Chicken, Shrimp, Local Fish Or Vegetables & Sweet Potato) Rice, Peas, Broccoli, Fried Plantain

Herb Crusted Roasted Eggplant (V/Ve)
Caponata Vegetables, Tomato And Basil Sauce, Grilled Zucchini Ribbons

12oz Chargrilled Ribeye Steak +$45
Served With Your Choice Of Peppercorn Or Bearnaise Sauce

Caribbean Lobster Tail +$95
Pan Seared Shrimp (3) And Scallops (3) Served With Garlic Butter And Fresh Lime

SIDES

to Share +$35

Truffle Fries

Three Cheese Pasta Gratin

Sautéed Brussel Sprouts
Spicy Maple, Pancetta And Crumbled Chestnuts

Rodda's Clotted Cream Mash Potatoes

Truffled Cauliflower Cheese

Grilled Sweet Potatoes
Hot Honey, Garlic Yoghurt Dressing

DESSERT

Chocolate Yule Log
Orange Scented Chocolate Chiffon Cake, Whipped Mascarpone Mousse, Madagascan Vanilla Ice Cream

Baileys Bread & Butter Pudding
Caramelized Banana, Rum & Vanilla Sauce, Served With Banana Ice Cream Or Roddas Cornish Clotted Cream

Tides Christmas Pudding
Rodda's Cornish Clotted Cream

Festive Ice Cream Sundae
Vanilla Ice Cream, Salted Caramel, Chocolate Fudge, Assorted Candies

Roasted & Glazed Pineapple (V/Ve)
Coconut Sorbet, Caramel Biscuit, Tropical Salsa

Please inform us of any Allergies or Dietary Requirements. Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge.