



SUNDAY LUNCH MENU

BBD\$135.00 per person

STARTERS

SPICED SQUASH & COCONUT SOUP

Cilantro, Lime Creme Fraiche

BEER BATTERED MONKFISH SCAMPI

Heirloom Tomatoes, Baby Gem Lettuce, Cocktail Sauce

CRISPY FRIED CHICKEN WINGS

Glazed in BBQ Sauce, Sweet Potato Salad, Red Cabbage & Warm BBQ Sauce

ORIENTAL SALAD

Mixed Leaves, Smoked Gouda Cheese, Mandarins, Peanuts, Mushrooms, Ginger & Sesame Dressing

TIDES CAESAR SALAD

Romaine Hearts, Creamy Caesar Dressing, Parmesan, Focaccia Croutons

CHILLI FRIED CRISPY CALAMARI

Lemon Aioli

MAINS

ROAST BEEF

Yorkshire Pudding, Roasted Duck Fat Potatoes, Broccoli Hollandaise, Carrot Puree, Buttered Greens, Red Wine Gravy

SCOTTISH MUSSELS COOKED IN COCONUT MILK

Garlic, Ginger, Lime Leaf, Chili. Sweet Potato Fries

BLACKENED CATCH OF THE DAY

Sauteed Potatoes, Buttered Spinach & Kale, Zucchini Ribbons, Squash & Ginger Sauce

SLOW ROAST LAMB SHANK

Plantain Fu Fu, Grilled Vegetables, Roasted Baby New Potatoes, Lamb Curry Sauce

CARIBBEAN STYLE CHICKEN BREAST

Red Beans & Rice, Vegetables, Macaroni Pie, Fried Plantain, Coleslaw, Creole Gravy

BLACKENED CAULIFLOWER 'STEAK' (V)

Barrel Aged Feta Cheese, Raisin & Caper Dressing, Cauliflower Puree, Cashew Nuts and Sweet Potato Fries

DESSERTS

HONEY AND WHITE CHOCOLATE DELICE

Banana Ice Cream, Honey Tuile

BREAD & BUTTER PUDDING

Caramelized Banana, Rum & Vanilla Sauce, B anana Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Brandy Snap Tuile, Tonka Bean Ice Cream, Candied Pecan Nut s

STRAWBERRY MILLE FEUILLE

Vanilla Cremeux, Strawberry Gel, Salted Caramel Ice Cream

MR. WHIPPY VANILLA SOFT SERVE ICE CREAM

Caramel Popcorn, Caramel Fudge Pieces & Butterscotch Sauce

SELECTION OF 3 FRENCH CHEESES

Served with Chutney and Walnut & Raisin Bread, Fresh Celery

SELECTION OF HOMEMADE SORBETS