CANAPE MENU 2021

trio of fritters (gf) seaweed, black eyed pea, sweet corn

truffle mac n cheese (contains gluten)

individual ramekins of creamy mac n cheese drizzled with white truffle oil

rice n pea arancini (gf)

crispy short grain brown rice and gungu pea balls

crostini (contains sesame, gluten) topped with plantin pate

cauliflower wings (gf available)

fried or roasted with your choice of sauce (jerk/hemp peach bbq/pineapple jerk)

plantain dumplings (gf)

savoury plantain balls stuffed with kidney beans

fried oyster mushrooms (gf available)

choose from jerk/suya (contains nuts)/bbq dry rub



yam and seaweed croquettes (gf) dusted in fine cornmeal

green plantain patacones (gf) with mango and black bean salsa

selection of salads

(seasonal, please ask for more details)

mini jackfruit tacos (gf available)

slow cooked and 48hr marinated jackfruit in a smoky chipotle sauce, fresh salsa, pickled red cabbage and avocado crema

48hr marinated jerk jackfruit, spiced mango cream, red cabbage slaw

on mini corn or wheat tortillas

fruit platter

with tropical fruit from @trapfruitslondon

southern cornbread

topped with pickled peaches and hempseed cheese

selection of dips

