



MENU

STARTER

RED ONION & GOAT'S CHEESE
TART WITH A FENNEL & APPLE
SLAW

SMOKED SALMON CROQUETTES
WITH A HORSERADISH SAUCE

PORK, BACON & CHICKEN
TERRINE WITH CHUTNEY &
TOAST

MAIN COURSE

SEARED BARACCUDA WITH GREEN
BANANA DUMPLINGS IN A TOMATO
SAUCE

DELICATE LAMB SHANK WITH
FRENCH ONION POTATO AND
CAULIFLOWER GRATIN & GREENS

AUBERGINE & BUTTERNUT
LASAGNE WITH GREENS

DESSERT

BERRY, THYME & LEMON
CRUMBLE

TRIPLE CHOCOLATE BROWNIE
FINGERS

AVOCADO, LIME & COCONUT
CHEESECAKE ON AN ALMOND &
ORANGE BISCUIT

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Any 3 courses -\$225 BDS pp