

CARIBBEAN STALL

SERVED ON LARGE BOARDS & CARVED LIVE ON THE STALL

PLEASE CHOOSE 1 OPTION

Jerk chicken, rum & ginger BBQ, spring onion, pineapple & cumin salsa

Torched salmon, passion fruit, spiced honey glaze

Grilled 45-day aged sirloin, rosemary & thyme salt

PLEASE CHOOSE 3 OPTIONS

Salt fish arancini, chive mayo

Jerk tuna ceviche, avocado, green mango, palm hearts, citrus ponzu

Caramelised pork belly skewers, sweet potato, burnt apple purée & curried granola

Curried aubergine pita, spice onion, rainbow slaw, coriander

Curried lamb shoulder, pickled chilli, gungo pea couscous, black garlic ketchup

Tiger prawn, scotch bonnet & squash curry, coconut dumplings

BBQ short rib, jalapeño mac & cheese, shallot & parsley crumb

SERVED WITH

Tray baked scallop potatoes in rosemary & nutmeg cream sauce

SALADS

Tender stem broccoli, green olive & sweet pepper relish

Sweet potato, kidney beans, butternut, crispy kale, orange mustard dressing

DESSERTS

Tropical delight, passion fruit mousse, sorrel & orange compote, kiwi salsa

Spiced plantation rum baba, coconut cream, macerated mango & pineapple, coconut clusters

Jamaican blue mountain coffee choux a la creme, Tahitian vanilla white chocolate Chantilly cream

Banana split, tamarind ganache, raspberry, roasted peanut crunch

Passion fruit & caramelised milk chocolate macaron



KERTH GUMBS

Add a taste of the Caribbean to your next event with a food stall created by our Chef de Cuisine, Kerth Gumbs at Fenchurch Restaurant, Sky Garden. Known for his vibrant style and culinary finesse, Kerth brings his heritage to life with a menu inspired by the soul of the Caribbean, reimagined with finesse and the finest ingredients. Expect sunshine-filled flavours with a hint of spice.

A winner of Great British Menu and featured as a judge on Young MasterChef, Kerth's stall is a true taste of the islands - with a Rhubarb twist.

