

CANAPES/ STARTERS.

YAM BALLS* (V) lightly seasoned and coated with breadcrumbs Vegan option available

MEATBALL MARINARA
Meatballs covered in a spicy tomato sauce served on cocktail sticks

SAMOSAS Meat or vegetable options available

BEEF SUYA KEBAB*
Marinated meat on skewers accompanied with peppers and onions

PEPPERED GIZZARD KEBAB Chicken gizzard marinated in a green pepper sauce on skewers

> SPRING ROLLS (V) Vegetable option only

SHRIMP TEMPURA* seafood dipped in batter and fried

SWEET AND SPICY CHICKEN WINGS Fried chicken tossed in a mango and habanero sauce

CHUNKY WEDGES (V) twice cooked potato wegdes



ENTREES/ MAINS.

MEAT STEW*
Goat and beef pieces braised in a tomato sauce

VEGETABLE STEW (V) (VE) root vegetables braised in a tomato sauce

LAMB CHOPS**
cuts of lamb marinated in a cooking pot spice blend

FRIED FISH
Option of tilapia or red bream garnished with sautéed peppers and onions

OVEN-BAKED CHICKEN
24 hours marinated baked chicken

FRIED CHICKEN a cooking pot special recipe

BAKED SALMON**
whole

STIR-FRY PRAWN & VEGETABLES**
Pan-fried vegetables and prawns in an oyster sauce

SWEET AND STICKY RIBS 24hr marinated ribs - pork or lamb** option available

> SPINACH STEW (V) (VE) A traditional Ghanaian dish

RED RED (V) (VE) stewed black eyed-beans

SUYA GUINEA FOUL***
grilled



*= £1 extra per person
**= £2 extra per person
***= £3 extra per person

ACCOMPA NIMENTS.

JOLLOF RICE (V) a popular west african rice dish, vegan option available

FRIED RICE with chicken or chicken and prawn* vegetarian option available

YELLOW RICE (V)
Mixed vegetable rice

BASMATI RICE (V) plain white rice

COCONUT RICE (V) basmati rice accompanied with aromatic spices

FRIED PLANTAIN (V) option of kelewele available

YAM GARLIC MASH (V) delicately seasoned

GIZDODO mix of plantain and gizzard tossed in a tomato sauce

WAAKYE (V) Ghanaian rice and black-eyed beans

ROASTED BABY POTATOES (V) roasted with garlic butter and herbs

MAC & CHEESE (V)
Three cheese macaroni

FRIED POTATOES (V) deep fried, crispy

CHEF'S SPECIAL NOODLES with chicken or chicken and prawn vegetarian option available



SALADS.

AFRICAN SALAD

POTATO SALAD

MIXED LEAF SALAD

COLESLAW

with steamed jasmine rice, red Thai curry glaze & coriander emulsion



DESSERTS.

partnering with Purpose Bakery

MINI CRUMBLING APPLES
Sweet pastry shell, mixed spice apples, oat crumble*

CHOCAV**

Dark Belgian chocolate and avocado mousse, milo soil crumbs

PROSECCO TALE

Seasonal berries, strawberry champagne jelly

SALTED BRÛ*

Baked salted caramel custard, caramelised sugar, berries, sable biscuit

CITRUS CREAM*

Vanilla and orange panna cotta, coconut granola, orange segments

TOFFEE PUD

Warm moist black treacle and date sponge, sticky toffee sauce Served with cream

LITTLE LEMON

Citrus pie crust, lemon curd, golden meringue, fresh raspberries (seasonal), served with raspberry coolie

EXOTIC FRUIT TRIO**

Mini passion fruit, mango and coconut cheesecakes

NO-BAKE CAKE

Shortbread crumb, vanilla cheesecake, cherry compote

TART*

Chocolate feuilletine base, Belgian dark chocolate ganache, caramel

DONUT BAR

bespoke pricing - available directly from Purpose Bakery (priced separately)



EVENING MENU.

CHICKEN WINGS option of fried, grilled or mango and habanero

BEEF SUYA KEBAB*
Marinated meat on skewers accompanied with peppers and onions

BEEF BURGER SLIDERS accompanied with lettuce and our CP mayo

FRIED RED BREAM FILLET WITH SAUTÉED PEPPERS* contains wheat, fish

FRIED WHOLE SHRIMPS lightly seasoned with salt and pepper

SHRIMP TEMPURA** seafood dipped in batter and fried

FRIES (V) option of suya fries available

FRIED PLANTAIN (V) option of kelewele available

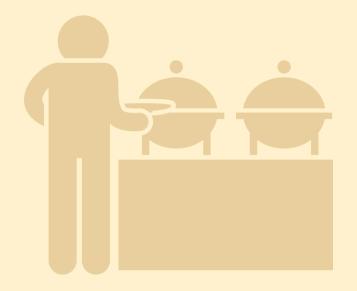
YAM BALLS* (V) lightly seasoned and coated with breadcrumbs

SPRING ROLLS (V) Vegetable option only

FRIED YAM (V) served with red pepper



OUR SERVICE.



BUFFET

GUEST QUEUE TO SELECT FROM A RANGE OF OPTIONS

DROP OFF

FOOD IS DISHED INTO SERVING BOWLS AND PLACED ON TABLES FOR SHARING.





WAVE SERVICE

WAITERS MOVE AROUND THE ROOM TO SERVE GUEST WITH PLATED FOOD.
PERFECT FOR A SET MENU



MAIN PACKAGES.

BUFFET

STARTING FROM*

£24 PER PERSON

2 STARTERS/CANAPES 2 ENTREES/MAINS 3 ACCOMPANIMENTS 1 SALAD 1 DESSERT STARTING FROM*

£27 PER PERSON

3 STARTERS/CANAPES
3 ENTREES/MAINS
3 ACCOMPANIMENTS
1 SALAD
1 DESSERT

STARTING FROM*

£30 PER PERSON

3 STARTERS/CANAPES 4 ENTREES/MAINS 4 ACCOMPANIMENTS 1 SALAD 1 DESSERT

DROP OFF

STARTING FROM*

£26 PER PERSON

2 STARTERS/CANAPES 3 ENTREES/MAINS 3 ACCOMPANIMENTS 1 SALAD 1 DESSERT STARTING FROM*

£29 PER PERSON

3 STARTERS/CANAPES
3 ENTREES/MAINS
4 ACCOMPANIMENTS
1 SALAD
1 DESSERT

STARTING FROM*

£32 PER PERSON

3 STARTERS/CANAPES
4 ENTREES/MAINS
4 ACCOMPANIMENTS (INCLUDING SALADS)
1 DESSERT

Wave Service

bespoke pricing

TERMS AND CONDITIONS.

- COMPLIMENTARY SHITO IS PROVIDED WITH ALL MENUS
- CROCKERY AND DRINKS ARE NOT PROVIDED.
- THERE IS A SURCHARGE FOR VENUES OUTSIDE OF LONDON (OUTSIDE M25)
- WAITING SERVICE CAN BE PROVIDED AT £13 PER PERSON, PER HOUR

FOR FOOD TASTINGS, PLEASE SELECT 3 DISHES FROM THE ABOVE & **EMAIL INFO@THECOOKINGPOT-UK.COM.**

PLEASE NOTE THAT FOOD TASTINGS COST £35 FOR TWO PEOPLE

ADDITIONAL PRODUCTS & SERVICES

CANAPES MENU (ON ITS OWN) - 3/4/5/6 DISHES £14/£17/£20/£23 per person

EVENING MENU - 3 DISHES £12 per person

MENU CARDS £0.60p per card (gloss,a5)

DONUT WALL bespoke pricing

CHIN CHIN £5 per table

*PRICES WILL INCREASE IF STARRED DISHES ARE SELECTED