

2 COURSE BUFFET SAMPLE MENU



HOT & COLD PLATTERS

CHICKEN WINGS - CRISPY, TENDER WINGS TOSSED IN YOUR CHOICE OF BOLD CARIBBEAN INSPIRED SAUCES: FIERY SCOTCH BONNET & HONEY, SWEET-SMOKY GUAVA JERK, OR RICH, TANGY STICKY BBQ.

JERK SALMON - SUCCULENT SALMON FILLET MARINATED IN AROMATIC JERK SPICES, GRILLED TO PERFECTION, AND FINISHED WITH A SWEET AND SPICY TROPICAL GLAZE.

RASTA PASTA - A VIBRANT, CREAMY PASTA TOSSED WITH BELL PEPPERS, CARIBBEAN HERBS, AND A TOUCH OF JERK SEASONING COMFORT FOOD WITH ISLAND ATTITUDE.

MANGO & AVOCADO SALAD - REFRESHING, JUICY MANGO AND CREAMY AVOCADO PAIRED WITH CRISP VEGGIES, FRESH HERBS, AND A CITRUS LIME DRESSING WITH A HINT OF ISLAND SPICE.



SIDES

MAC & CHEESE - RICH AND CREAMY BAKED MACARONI IN A SPICED CHEESE SAUCE, INFUSED WITH CARIBBEAN HERBS AND A GOLDEN, CRISPY TOPPING.

COLESLAW - A CRISP, REFRESHING BLEND OF SHREDDED CABBAGE AND CARROTS, TOSSED IN A SMOOTH, TANGY DRESSING WITH A SUBTLE KICK OF ISLAND INSPIRED SEASONING.

FRIED PLANTAIN - GOLDEN, CARAMELIZED SLICES OF RIPE PLANTAIN, SOFT, SWEET, AND IRRESISTIBLY SATISFYING WITH EVERY BITE.

FESTIVALS - A LIGHTLY SWEET, GOLDEN FRIED DUMPLING, CRISPY ON THE OUTSIDE, SOFT AND FLUFFY INSIDE.



DESSERTS

COCONUT CAKE - MOIST, SPICED CAKE WITH SHREDDED COCONUT, CUT INTO SMALL SQUARES.

PINEAPPLE OR MANGO TARTLETS - DELICATE PASTRY SHELLS FILLED WITH A SILKY, TROPICAL FRUIT INFUSED CUSTARD AND TOPPED WITH FRESH MANGO OR PINEAPPLE FOR A LIGHT; ISLAND INSPIRED TREAT.

FRUIT SKEWERS - FRESH TROPICAL FRUIT SKEWERS LIGHTLY GLAZED WITH A SPICED HONEY SYRUP, VIBRANT, JUICY, AND BURSTING WITH ISLAND FLAVOUR.

FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE SCOTCHANDTHYME.CO.UK

OR EMAIL US AT INFO@SCOTCHANDTHYME.CO.UK