



3 COURSE BUFFET SAMPLE MENU



STARTERS

JERK CHICKEN TACOS - THESE TACOS ARE A PERFECT BALANCE OF HEAT, SWEETNESS, AND ZEST—BRINGING THE FLAVOURS OF THE CARIBBEAN TO A HANDHELD FAVOURITE.

ACKEE & SALTFISH PARCELS - ELEGANTLY PACKAGED SAVOURY PARCELS DELIVER THE BOLD, COMFORTING TASTE IN EVERY BITE. A FLAVOURFUL, HANDHELD TWIST ON A CARIBBEAN CLASSIC.

SCOTCH BONNET & HONEY GLAZED TOFU SKEWERS - SWEET HEAT WITH ISLAND FLAIR—GRILLED TOFU GLAZED IN A FIERY SCOTCH BONNET AND HONEY BLEND FOR THE PERFECT BALANCED BITE.

FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE [SCOTCHANDTHYME.CO.UK](https://scotchandthyme.co.uk)
OR EMAIL US AT [INFO@SCOTCHANDTHYME.CO.UK](mailto:info@scotchandthyme.co.uk)



SIDES

BONELESS CURRY MUTTON - TENDER, SLOW-COOKED MUTTON IN A RICH, AROMATIC CURRY SAUCE—DEEPLY SPICED AND FULL OF CARIBBEAN FLAVOUR.

PAN-FRIED ESCOVITCH SEABASS FILLET - CRISPY SEABASS FILLET TOPPED WITH A VIBRANT MEDLEY OF PICKLED PEPPERS, ONIONS, AND CARROTS—FINISHED WITH A TANGY ESCOVITCH DRESSING FOR A TRUE TASTE OF JAMAICA.

JERK JACKFRUIT - SMOKY, TENDER JACKFRUIT INFUSED WITH MOUTH-WATERING JERK SPICES—PLANT-BASED, FIERY, AND FULL OF CARIBBEAN SOUL



DESSERTS

APPLE CRUMBLE - WARM, SPICED APPLES BAKED UNDER A GOLDEN, BUTTERY CRUMBLE—COMFORTING, CLASSIC, AND PERFECT WITH A SCOOP OF ICE CREAM OR CUSTARD.

RUM-SOAKED BREAD PUDDING WITH COCONUT CREAM - RICH AND COMFORTING, SERVED WARM WITH A DRIZZLE OF COCONUT CREAM.