



Christmas Dining

Welcome to The Gold Coast's exclusive special dining experience, where we celebrate the rich and diverse flavors of Pan-African cuisine. Our curated menu takes you on a culinary journey across the continent.

Whether you're hosting an intimate gathering or a special celebration, we invite you to indulge in a unique dining experience that showcases the very best of African hospitality and flavors.

GOLD

10+ guests £39.95 per head

Accompanied with a glass of wine







Appetizers

PLEASE SELECT TWO APPETIZERS

LAMB SAMOSA

fried crispy lamb samosa served with garlic mayo and shito mayo

KELEWELE

deep fried ripe plantain dices tossed in traditional Ghanaian spices

SPRING ROLLS

deep fried vegetable
spring rolls served with
coconut oil shito or
sweet chilli sauce

GIZZARDS

chicken gizzards spiced
with west african
aromatics and served
with sweet pepper and
onion garnish

YAM BALLS

fluffy mashed yam coated with panko breadcrumbs and served with our house sweet chilli

E | G

GIZZDODO

combination of chicken gizzards and fried plantain served in a spicy pepper sauce



ALLERGENS AND DIETARY REQUIREMENTS

F - FISH | N - NUTS | SH - SHELLFISH | E - EGGS | G - GLUTEN | D - DAIRY | VEGAN - VE | VEGETARIAN - V





From the Land

PLEASE SELECT TWO MAIN COURSES FROM THE LAND, SEA OR HOUSE SPECIALS

CHEF'S SPECIAL

grilled marinated chicken pieces on the bone tossed in our spicy chef's special sauce



JERK LAMB STEW

tenderly braised jerk lamb cooked slowly in vegetable stew



char-grilled turkey tails tossed in an aromatic ghanaian spicy seasoning



PAN-FRIED SEABASS

pan-fried seabass fillet basted in harissa butter served with kachamburi salsa



char-grilled pork marinated in ghanaian aromatic spices and garnished with kachumbari salsa

ROAST GUINEA FOWL

oven roasted guinea fowl marinated with rosemary, thyme and lemon



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Main Course

From the Sea and House Specials

TILAPIA D'ABIJAN

char-grilled tilapia marinated with Ivorian spices and garnished with vegetables

F

SNAPPER STEW

deep fried snapper garnished with sauteed sweet peppers

F

RED RED

black-eyed beans cooked in a delicious palm nut oil sauce

VΕ

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Side Dishes

PLEASE SELECT THREE SIDE DISHES

Jollof Rice

VΕ

Fried Plantain

VE

Waakye

VΕ

Roast Potatoes

VΕ

Mashed Potatoes

VΕ

Plantain Stuffing

VΕ



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Salads

PLEASE SELECT ONE SALAD

GARDEN SALAD

lettuce, cherry tomatoes, cucumber, green pepper, pickled red onions and croutons served with a lemon herb dressing

POTATO, BEETROOT & EGG SALAD

lettuce, potato, beetroot, fresh parsley, garlic and boiled egg served with a mayo dressing

COLESLAW

shredded cabbage, carrot, and onions with special mayonnaise sauce

D

SMOKED CHICKEN SALAD

chicken, lettuce, tomato, cucumber, pickled red onion served with an orange herb dressing

SMOKED FISH SALAD

smoked kippers, lettuce, baby spinach, cucumber, onions and black olives served with a lemon and dijon mustard dressing

D|E

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Desserts

PLEASE SELECT ONE DESSERT

GOLDEN BROWNIES

chocolate brownies served with vanilla ice cream

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ICE CREAM

three scoops of vanilla, strawberry or chocolate ice cream

STICKY TOFFEE PUDDING

sticky toffee pudding served with cream

E|D

FRESH FRUIT PLATTER

a fine selection of seasonal fruits served on a platter

VΕ



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