



YAARDHUT



JAMAICAN & BRITISH CHRISTMAS MENU



A festive mix of Jamaican favourites and classic British Christmas dishes, bringing together bold Caribbean flavour with traditional seasonal comfort food.





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JAMAICAN & BRITISH

CHRISTMAS MEN –

FESTIVE MAINS



Jamaican Roast Lamb

Slow-roasted lamb seasoned with garlic, thyme, rosemary, pimento and Jamaican spices, served with rich gravy.



Festive Jerk Chicken

Jerk-marinated chicken roasted with thyme, scallion and spices. Full of flavour with a gentle festive twist.



Curry Goat

Tender goat slow-cooked with Jamaican curry spices, thyme, garlic and vegetables.

Traditional Roast Turkey

Classic roast turkey with sage and onion stuffing, served with homemade gravy and cranberry sauce.



Honey & Jerk Glazed Gammon

Roasted gammon finished with a sticky honey and mild jerk glaze.



Brown Stew Chicken

Chicken slow-cooked in a rich Jamaican-style gravy with peppers, onions and herbs.





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FESTIVE MAINS



Roast Beef

Slow-roasted beef served with Yorkshire puddings and traditional gravy.

Baked Salmon with Lemon & Herbs

Oven-baked salmon seasoned with garlic, lemon and fresh herbs.

Plantain & Chickpea Curry (Vegan)

Sweet plantain and chickpeas cooked with coconut milk, spinach and mild Jamaican spices.

Mushroom & Vegetable Wellington (Vegan)

Seasonal mushrooms and vegetables wrapped in golden puff pastry.

FESTIVE SIDES

Rice & Peas

Traditional Jamaican rice cooked with coconut milk, kidney beans, thyme and spices.

Garlic & Herb Roast Potatoes

Crispy roast potatoes with garlic, rosemary and thyme.

Mac & Cheese

Creamy baked macaroni cheese with a golden cheesy topping.

Honey-Roasted Carrots & Parsnips

Roasted with herbs and a touch of honey.

Fried Plantain

Sweet ripe plantain fried until golden.

Yorkshire Puddings

Classic golden Yorkshire puddings.





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FESTIVE SIDES



Sage & Onion Stuffing

Traditional festive stuffing baked until golden.

Braised Red Cabbage

Slow-cooked red cabbage with apple and festive spices.

Cauliflower Cheese

Cauliflower baked in a creamy cheese sauce.

Roasted Root Vegetables

Carrots, parsnips, sweet potato and seasonal vegetables roasted with herbs.

Festive Greens

Seasonal green vegetables lightly cooked with garlic and herbs.

Pigs in Blankets

Mini sausages wrapped in bacon.

FESTIVE EXTRAS

Jerk Chicken Wings

Mini Jamaican Patties

Beef, chicken or vegetable.

Saltfish Fritters

Garlic Butter King Prawns

Mini Sausage Rolls

Stuffing Balls

Jerk Halloumi Skewers

Mini Yorkshire Puddings with Roast Beef & Horseradish





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CHRISTMAS MENU

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SAUCES



Traditional Jamaican Gravy
Classic Roast Gravy
Jerk Gravy
Cranberry Sauce
Mint Sauce
Apple Sauce
Horseradish Sauce
Mild Jerk Sauce



FESTIVE DESSERTS



Jamaican Rum Cake
Sticky Toffee Pudding
Apple Crumble with Custard
Christmas Pudding with Custard
Rum & Raisin Bread Pudding
Sherry Trifle
Chocolate Brownie
Coconut & Pineapple Cake
Mince Pies
Vanilla Cheesecake



BUILD YOUR FESTIVE FEAST

Choose your favourite combination of Jamaican and British dishes to create the perfect Christmas menu for your event.

A popular package could include:

3 Mains + 5 Sides + Sauces

Extras and desserts can be added separately.

