



Celebrating Franklyn & Theodora

COCKTAILS & CANAPES

Hibiscus and Elderflower Sorbet Spritz
Morkor with Salone Fire Chili Aioli (Green Plantain Fritter)
Hibiscus Cured Salmon on Fonio Blinis with Horseradish Cream
Pepe Chicken

STARTER

Salone Fire Butter King Prawns with Burnt Lemon

MAIN

Braised Black-eyed Beans with
Fish or Lamb

PALATE CLEANSER

Mango and Passionfruit Sorbet

DESSERT

A trio of desserts

Vanilla Cheesecake
Plantain Akara with Butterscotch Sauce and Vanilla Icecream
Hibiscus and Strawberry Pavlova

AFTER DINNER COCKTAIL

Tombe Old Fashioned

DRINKS

Shwen Shwen Prosecco
Sparkling/still water and/or tea/coffee