



# Asanka Family Style *Experience*

## TO START

### Jollof

Jollof arancini, kpakposhito sauce

### Red Red

Creamy black eyed bean houmous, fried onions,  
palm oil drizzle, plantain crisps (vg)

## MAINS

PICK TWO

### Egusi Stew

A rich stew made from melon seeds, spinach, smoked  
turkey, chicken and wild mushrooms \*

### Peppered Chicken

Fiery Cameroonian peppered chicken, smoked  
pepper sauce, suya powder \*

### Palmwine Seabass <sup>+£5pp supplement</sup>

Grilled seabass, palmwine cream sauce, dill oil,  
charred shallots

### Groundnut Stew <sup>+£5pp supplement</sup>

Peanut sauce, braised lamb, sweet potato, crispy kale  
and okra, scotch bonnet oil \*

## SIDES

PICK TWO

### Plantain

Fried ripe plantain or plantain croquettes (vg, v)

### Angwa Mo

Translates to 'oil rice'. Steamed rice topped with  
fragrant oil and fried onions (vg,v)

### Attieke Salad

Cassava 'couscous', cucumber, chillies, red onion,  
greens, palm-oil vinaigrette (vg,v)

## DESSERT

PICK ONE

### Milo & Puff Puff

Bruleed puff puff, milo chocolate sauce, vanilla ice  
cream\* (vg)

### Sticky Plantain Cake

Plantain & ginger cake, butterscotch sauce, uda  
custard or vanilla ice cream (vg)

£110pp

(minimum 6 guests)

excludes service charge and travel costs

\*Pescatarian/ Vegetarian/ Vegan options available upon request.



## Plated Style *Dining*

### STARTERS

Jollof arancini, scotch bonnet mayo  
Beef skewer, burnt onion mayo, suya powder  
Prawn toast, peppered prawn head sauce, garlic mayo, herb salad  
Goat/prawn/mushroom pepper soup, basil oil  
Plantain croquettes, black eyed bean stew, cassava powder

### MAINS

Baked cod, smoked pepper sauce, attieke, herb oil  
Seabass, garlic creamed potato, asparagus, palmwine cream sauce, scotch bonnet oil  
Duck breast, uziza parsnip puree, hibiscus ginger gel, potato fondant, duck jus  
Beef short rib, creamed potato, supermalt reduction, greens  
Nkatenkwan - peanut soup, braised beef, rice balls, charred okro, scent leaf  
Egusi cream, garlic spinach, yam pave, hake, scotch bonnet palm oil  
Spiced palmnut sauce, chicken/lamb, plantain croquettes, shallots

### DESSERTS

Puff puff, milo chocolate sauce, gari crumble, vanilla ice cream  
Plantain and ginger cake, candied ginger, butterscotch sauce, ice cream  
Ehuru chocolate cremeaux, uda caramel, baobab crumble, cocoa nib tuile  
Bruleed agege pain perdu, hibiscus gel, whipped mascarpone, syrup  
Pavlova, moringa cream, palmwine strawberry coulis,

#### 3 Course Set Menu

3-4 Persons: from £115-125pp  
5-8 persons: from £95-105pp  
9-15 persons: from £85-95pp

— Excludes service charge and travel costs —

\*Pescatarian/ Vegetarian options available upon request.



## Small Plates & Bowls

### VEGGIE

Jollof arancini, kpakposhito sauce

Plantain croquettes, spiced peanut cream, scotch bonnet oil

Ofam- spiced plantain cake, black eyed bean stew, cassava dust

Mushroom egusi palava sauce stew, jasmine rice/boiled yam

### MEAT & FISH

Angwa mo (oil rice), peppered goat/fish, kpakposhito

Supermalt braised beef, creamed mash, caramelised carrots

Jollof rice, grilled chicken, scotch bonnet mayo

Honey scotch-bonnet salmon, steamed rice, mango salsa

Suya beef/prawns, fried yam, chilli jam

Peanut stew chicken/lamb, steamed rice, kale

### DESSERTS

Puff puff, milo chocolate sauce, vanilla ice cream

Bruleéd banana, calabash nutmeg cream cheese, chin chin crumble

Ehuru chocolate mousse, pistachio, plantain leaf

#### Asanka Experience

**£45pp**

2 Veggie  
1 Meat/Fish  
1 Dessert

#### Signature Experience

**£55+pp**

2 Veggie  
2 Meat/Fish  
1 Dessert

#### Feast Experience

**£70+pp**

2 Veggie  
3-4 Meat/Fish  
1-2 Desserts

Minimum 15 guests

— Excludes service charge and travel costs —