



## CHAPTER ONE

### GOSPEL BRUNCH A LA CARTE

Available Sundays 12-5pm

3-Course with a Champagne Cocktail - 235ghc

2-Course with a Champagne Cocktail - 195ghc

#### SOUP

*Smoked goat light soup*

*Blanquette of smoked local guinea fowl spinach with coconut froth*

*Mushroom cappuccino soup*

*Home chicken light soup*

#### STARTER

*Black cod miso, green mango salsa with lime and chilli*

*Lobster, giant prawn and sweet potato tempura with chilli dipping sauce*

*Chapter One charcuterie meat platter, toasted sour dough bread and spicy apple chutney*

*Smoked chicken, smoked duck with marinated chicken mayo, sweet carrot salad*

*Seafood platter with smoked salmon, prawns and seafood salad*

*Teriyaki seared fillet of salmon with spicy cucumber salad*

*Traditional Greek salad*

*Smoked chicken Caesar salad with garlic croutons and parmesan shavings*

*Black quinoa, roasted squash, spinach and pine nuts*

#### MAIN

*Smoked oxtail and smoked tuna palava sauce with boiled yam or rice*

*Josper char grilled lamb cutlet, sauté spinach, crush pea with sweet potato, mint cake and wild mushroom minty lamb jus*

*Pan roasted fillet of tilapia with champagne sauce, creamed potato and spinach*

*Herb crust grouper fillet on roasted tomato, green bean and lemon butter sauce*

*Sauté chicken pieces in creamy mushroom sauce*

*Waakye with assorted meat stew or fish, shito, kelewele and salad*

*Josper grilled lemongrass chicken on sauté green with sweet soy dressing*

*Three cheese mac n' cheese, crispy onions, sundried tomato (v)*

*Pulled beef brisket in a brioche bun, Carolina sauce, Cajun spiced sweet potato wedges, sour cream*



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### DESSERT TABLE

*Ghana white chocolate and toffee torte*

*Toffee apple bofrot with toffee cream*

*Jamaican rum cake*

*Apple pie with ice cream or vanilla sauce*

*Macaroon selection*

*English trifle*

*Cupcakes*

*Belgian waffles with toffee sauce*

*Banana and toffee cheese cake*