



THE
COURTLEIGH
HOTEL & SUITES
NEW KINGSTON JAMAICA

CHRISTMAS MENU PLATED

Option 1 \$55.00 per person | Option 2 \$60.00 per person
(soup or salad, 2 meats, 1 side, 1 dessert) (soup, salad, 2 meats, 1 side, 1 dessert)

All prices are quoted in US Dollars and are subject to
10% service charge and 15 % government tax

All menus are served with a complimentary glass of Sorrel and Honey Glazed Ham

STARTERS (choose 1)

Jamaican Gungo Peas Soup

(Vegetables Coconut Milk Herbs and Spices)

Cream of Pumpkin Soup

(Cinnamon Foam and Bammy Croutons)

Roasted Beetroot Salad

(Candied Walnuts, Local Oranges, Cream
Cheese, Baby Lettuce, Crumble Honey Dressing)

Mixed Garden Lettuce

(Cucumber, Cherry, Tomato, Carrots, Red Onion, Candied
Walnuts served with Balsamic Dressing)

Shrimp Salad

(Mango, Tomato, Baby Lettuce, Cucumber
with Lime Sherry Dressing)

Teriyaki Salmon Salad

(Cucumber Slaw Pickled Ginger Sesame)

Chicken and Shrimp Wonton

(Sweet Chili Scallions Sesame Seeds)

Seared Tuna Tataki

(Soy Yuzu Pickled Jalapenos Cilantro)



MAIN COURSE

(choose 2)

Grilled Chicken Breast

(Jerk Sausage and Corn Raisin Salsa Aji Amarillo Sauce)

Jerked Turkey Breast

(Sorrel sauce and Stuffing)

Pan Roasted Snapper Herb Crust

(Tropical Fruit Salsa)

Vegan Shepherd's Pie

(Beans Irish Potato Black Beans Tomato

Carrots Eggplant Chili)

Vegetable Curry

(Plantain, Sweet Potato, Pumpkin,

Cho Cho, Okra, Ginger, simmered in Coconut Milk)

SIDES (choose 1)

Roasted Sweet Potato

Rice and Peas

Potato Gratin

Vegetable Fried Rice

(Chef's choice of vegetables will be served with entree)

DESSERT (choose 1)

Jamaican Christmas Cake with Rum Sauce

Lemon Meringue Cheesecake

Sweet Potato Pudding Hallelujah Sauce



CHRISTMAS BUFFET 1

\$60.00 per person

SOUP

Jamaican Gungo Peas Soup

SALAD STATION

Cucumber, lettuce, carrots, red onions, croutons,
parmesan cheese, tomato, corn and assorted dressings

MAIN COURSE

Roast Beef Mustard Sauce

Rosemary Chicken

Herb Crusted Snapper

Curried Vegetables

SIDES

Fried Sweet Potato drizzled with Lime and Honey Glaze

Chef's Choice of Vegetables

Gungo Rice and Peas

DESSERT

Jamaican Fruit Cake

Lemon Meringue Pie

Seasonal Fruits

CHRISTMAS BUFFET 2

\$70.00 per person

SOUP

Roasted Cauliflower Soup with Fried Cheese Dumplings

SALAD

Caesar Salad Salad

(Lettuce, Parmesan Cheese Croutons, Cranberries,

Bacon & Caesar Dressing

Roasted Bread Fruit Salad

Salad, Corn, Green Peas & Citrus Dressing)



MAIN COURSE

Oven Roasted Stuffed Turkey with Cranberry Sauce
Roasted Smoked Pork Loin with Prune Sauce
Honey Mustard Roast Beef
Vegan Shepherd's Pie
Roasted Salmon drizzled with Honey Lime Glaze

SIDES

Gungo Rice and Peas
Potato Gratin
Fried Sweet Potato with Maple Syrup
Fried Brussel Sprouts with Honey and Miso or Chef's
Choice of Vegetables

DESSERT

Jamaican Christmas Cake
Lemon Cheesecake
Chocolate Fudge Pudding

ADD ON

Honey Glazed Ham \$13.00
Jamaican Curried Shrimp \$14.00
Glazed Salmon \$15.00
Leg of Lamb \$12.00
Creamy Mashed Potato \$6.00
Potato Gratin \$6.00
Baked Macaroni and Cheese \$7.00
Coconut Rice \$5.00

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For reservations contact our sales office at:

(876) 936 3570 or 876-929-9000

Email: sales6@courtleigh.com or sales@courtleigh.com