THE BLUE WINDOW
AT THE JAMAICA PEGASUS HOTEL

CHRISTMAS MENU #1

SALADS

Mixed Green Salad with Cranberry Dressing
Sweet Potato Salad with Roasted Corn
Chocho and Saltfish with Jerk Mayonnaise
Plantain & Rum Salad with Caramelised Onions
Marinated Tomato & Cheese Salad with Basil Vinaigrette
Tomato Rice and Jerk Sausage Salad

Assorted Condiments:
Beef Strips, Chicken Strips, Cucumbers, Tomatoes, Carrots, Raisins, Dried Cranberries

SOUP

Gungo Peas & Pigtail Soup

Cream of Roasted Pumpkin
with scotch bonnet cream and cinnamon toasted croutons

ENTREES

Rosemary Roasted Chicken
with caramelised apples

Snapper Cake
with chili sauce

Honey Roasted Jerk Ham
served with pineapple cherry sauce & sorrel BBQ sauce

Double Baked Potatoes
topped with cheese, scallion & bacon

Jamaican Style Rice & Gungo Peas

DESSERT

Pecan Chocolate Pie
Cinnamon Pumpkin Pie
Sorrel Cheesecake with Coffee
Sorrel Bread Pudding

US$42.00 per person. Price is subject to 15% Government Tax & 10% Service Charge

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CHRISTMAS MENU #2

SALADS

Mixed Greens Salad
Roasted Beetroot and Thyme Honey Salad
Roasted Potato & Bacon Salad with Herb & Lemon Mayonnaise
Roasted Ham & Pasta Salad with Cheddar Cheese
Jerked Chicken with Papaya & Yogurt Salad with Sweet Basil Dressing

Assorted Condiments:
Roasted nuts, Chicken strips, Cucumbers, Tomatoes, Carrots, Raisins, Dried Cranberries

SOUP

Gungo Peas & Pigtail Soup
Jamaican Style Pepper Pot Soup

ENTREES

Pancetta Wrapped Pork
with cranberry raisin stuffing

Honey Roasted Jerk Turkey
served with pineapple cherry sauce, sorrel BBQ sauce and Giblet bread stuffing

Jamaican-Style Roasted Fish en Croute
served with a callaloo cream sauce

Cajun-Spiced Breaded Potatoes
with spicy blue cheese dip

Jamaican Style Rice & Gungo Peas

DESSERT

Christmas Fruit Cake
Black Forest Chocolate Cake
Sorrel Bread Pudding

US$42.00 per person. Price is subject to 15% Government Tax & 10% Service Charge

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CHRISTMAS MENU #3

SALADS

Sundried Tomato & Pesto Pasta Salad
Herb Roasted Pumpkin Salad with Toasted Almonds
Smoked Marlin & Potato Salad with Capers Mayonnaise
Jerk Sausage & Green Bean Salad

Assorted Condiments:
Bacon strips, Chicken strips, Cucumbers, Tomatoes, Carrots, Raisins, Dried Cranberries

SOUP

Gungo Peas & Pigtail Soup
Westmoreland Style Crayfish Soup

ENTREES

Honey Roasted Jerk Ham
served with pineapple cherry sauce & sorrel BBQ sauce

BBQ Spare Rib
with blue cheese dressing

Sorrel-Glazed Chicken
with cranberry stuffing

Black Quinoa Jambalaya
with lemon flavoured Roasted Pumpkin
(fried Shrimp, jerked fish bits, steamed green mussels)

Jamaican Style Rice & Gungo Peas

Roasted Mini Red Skin Potatoes
toasted with bacon, tomato & kale

DESSERT

Christmas Pudding
Yule Log
Apple Crumble
Chocolate Rum Ball with Rainbow Sprinkles

US$42.00 per person. Price is subject to 15% Government Tax & 10% Service Charge