



Rafiki

RAFIKI CHRISTMAS MENU

An African-Inspired Festive Feast

Three courses • £44.95 per person

Choose one starter, one main course and one dessert.

STARTERS

Lime & Chilli Corn Ribs (7)

Chargrilled corn ribs with butter, zesty lime and chilli rub, inspired by Kenyan street food.

Spiced Lamb Koftas (7 in yogurt sauce, 12)

Spiced lamb koftas served with warm pitta, lemon and chive yoghurt, and house-made tomato salsa.

African-Inspired Vegetable Soup (V, Vegan)

A warming vegetable soup with aromatic spices and coconut milk, served with bread

THE AFRICAN ROAST

Peri-Peri Roasted Poussin (12)

Tender poussin roasted in a peri-peri marinade with warming chilli and aromatic spices.

Chargrilled Beef Short Rib (12)

Slow-braised beef short rib, finished on the chargrill for a rich, smoky flavour.

Spiced Cauliflower Roast (V, Vegan)

Tender roasted cauliflower served with cauliflower puree and seasoned with aromatic spices.

All African Roasts are served with crispy roast potatoes, roasted carrots and broccolini, plantain and rich gravy.

DESSERTS

Berry & Ginger Crumble (1, 3, 7)

Layers of crisp ginger crumble, berry compote and cream.

Chocolate Brownie (1, 3, 7)

A rich chocolate brownie with a soft, fudgy centre, served with ice cream

Vegan Chocolate Brownie (V, Vegan)

A rich chocolate brownie with a soft, fudgy centre.

ALLERGENS

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soya (7) Milk (8) Tree Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs



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