



Stella's Kitchen & Catering Services

Lunch Menu

Stella's Kitchen Lunch Menu

Walk in service or advanced bookings. (Closed Tues) 10:30am - 4:30pm,
Buffet from 7pm (Fri & Sat) Advanced bookings ONLY - contact us to book:
stellaskitchen.bookings@yahoo.com or 07897703715

Light Bites - £10

Stella's Cameroonian scrambled
eggs & fried plantain
Eggs, chopped tomatoes, onions, spring
onions, and seasonings with steamed
sweet potatoes or boiled, sliced yam.

Big Njanga

King prawns cooked in sustainably
sourced palm oil, onion, tomatoes, herbs
& seasoning served with Tapé Tapé
(double fried plantain) or fried sliced yam.

Njama Njama D.G (v/vg)
All in one pot - stir fried vegetables, fried
plantain, herbs & seasoning

Plantain Crisp Melt

Bowl of delight - slightly ripe plantain crisp,
topped with spicy tomato & onion sauce
finished with cheese

Soup of the Day
Served with bread

Meal Options - £20

Served with salad of the day or stewed spinach.

Cameroonian or West African
Meal of the Day
Ask us for today's options!

Better than Nando's!
Succulent, tender, seasoned grilled
on the bone chicken leg

Curry of the Day
Ask us for today's options! Meat &
Vegetarian option Served with salad
of the day or stewed spinach.

Vege Cous-Cous (v)
Cous-cous & mixed vegetables,
cooked in tomatoes, onions, herbs
& spices. Light & fluffy

Sides - £5

Slices of Fried Plantain

Tapé Tapé
Crispy pressed plantain

Rice Bowl of the Day

Beignet Stella
6 Sweet fried batter balls made
with yoghurt & nutmeg

Sharing Platters - £40

Served with sweet chilli & spicy, hot chilli pots.

Meat platter:

Fish platter:

Vegetarian platter:

Peri - Peri wings
Pieces of grilled buffalo chicken wings, hot & spicy

Haddock Fritters
8 balls of smoked haddock in a very light batter, with herbs, tomatoes & onions fried.

Akara Bean Balls
8 fried balls of blended black eye beans, tomatoes, spring onions & coriander

Jerk Pork Ribs
Pieces of thick, tender succulent, grilled short pork ribs

Fresh Fish Saucy Pot
Fresh cod & salmon cooked in a slightly spiced sauce with onion, tomatoes, garlic, ginger & fresh herbs.

Vegetarian Pot of the Day

All our platters are served with the following:

Rice Bowl or Fried Plantain
Thick cuts of ripe plantain shallow fried in vegetable oil.

Spinach Supreme
Leaves of spinach, tomatoes, onions, herbs and seasonings, cooked in sustainably sourced palm oil.

Special Sunday Roast - £20

Closes at 4pm

Meat of the day/ vegetarian option available
Crispy roast potatoes, sweet potato, seasoned stewed cabbage served with a rich & tasty homemade gravy

Remember if none of the above is what you fancy please feel free to talk to Stella

ALLERGENS: Please inform us if you have a food allergy or specific dietary requirements. All of our dishes are made in a kitchen where nuts are used and may contain nuts, wheat, egg, dairy, soy or fish allergens. Always feel free to ask us about our ingredients.

Cakes, Scones & Pancakes

£4 Per Serving (£5 with ice cream)

2 Slices of Toast

Ginger cake

Moist, sticky Caribbean ginger cake

Stella's Everything Cake

A very popular Stella's recipe. Almond flour, dried fruits, flaked almonds, nuts, bananas, coconut etc.
contains NUTS AND EGGS

Lemon & orange drizzle cake

Dairy free lemon & orange drizzle cake

Sweet Pancakes

Scones

Freshly baked ginger scones, whipped cream & strawberry jam

Drinks

Pot of tea for one | Mug of coffee - £3

Sorrel/Folere/Bissap - £3

Served hot like tea

A refreshing Afro-Caribbean drink brewed from hibiscus flower

Sorrel and punch - £3

Served cold

A refreshing Afro-Caribbean drink brewed from hibiscus flower

Non-Alcoholic punch - £2.50

A blend of ginger beer, mango juice, tropical fruit drink with a hint of grapefruit

Feel free to bring your own alcohol
(no extra charge)



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