

Storyteller 3 course party menu

STARTERS

Nuevo Quesadilla

A flour tortilla with melted cheese & rajas with salad, guacamole, salsa & sour cream topped with crispy bacon and prawns

Shellfish Po'boy

Storyteller style shellfish cocktail

As Good As Seven Mothers (V)

Garlic Ciabatta topped with spicy pepper salsa, cheese and coriander

Stirred Chicken

A light chicken stirfry with carrots, bean sprouts and sugarsnap peas

Bush Meatballs

Home-made Kangaroo meatballs with pineapple chutney, crisp lettuce and a sugar & balsamic reduction

MAINS

Mojito Chicken

Mojito marinated chicken breast with baked sweet potato, sautéed leeks and carrots with a light lime glaze

Louisiana Seafood Platter

Pan fried salmon with southern rice, a Creole shrimp sauce with roasted peppers & bacon topped with a tiger prawn

Storyteller Burrito (or Vegetarian)

Chicken, beans, rajas, rice and chilli con queso sauce wrapped in a big tortilla and served with sour cream, leaves, salsa Fresca & guacamole

Squashed Pasta (Vegan)

Spaghetti made from zucchini and butternut squash served with, bean sprouts, peas, cauliflower, a lemongrass & coconut sauce topped with a spicy red lentil cake

Buffalo Burger

Finest Buffalo meat served in a brioche bun, roasted onions, bacon, applewood cheese, sliced tomato, iceberg lettuce, a smoked Jack Daniels onion relish with skin on fries & house salad

Cowboy Steak (add £5.00)

A local traditionally reared and aged 8 oz prime sirloin steak with a rustic rub, chargrilled and served with skin on fries, south-western slaw, salad and a classic 'au poivre' sauce

BBQ Ribs (add £4.00)

A dish we dare not change! A side of 8 hour slow cooked full rack of smokey ribs with south-western slaw, skin on fries, and our secret BBQ sauce

Hop Skip & Jump (Add £3)

Chargrilled peppered Kangaroo rump steak lightly seared served spring onion mash potato, green vegetables, a hot mango sauce topped with rocket and sun blush tomatoes

DESSERTS

Sticky Toffee Pudding with vanilla ice cream

A selection of Ice creams or sorbets

Chocolate Torte

A rich chocolate bonanza served with salted caramel ice cream and a fudge sauce

Passionfruit Mousse

with mango and lemon coulis

Cheese platter (add £2)

Today's guest cheese perfectly mature and served with biscuits, and homemade fig chutney

£24.95 per person, an optional 10% service is added, gratuities at your discretion
e-mail: post@Storyteller.co.uk Website: www.storyteller.co.uk Tel: 01242 250 343