



STORYTELLER RESTAURANT

CHRISTMAS DAY MENU

ON ARRIVAL

A CHOICE OF SOUP WITH A TOASTED GRUYERE CROUTON

STARTERS

SHREDDED CONFIT LAMB

SERVED ON CRISP PITTA, TOPPED WITH CUCUMBER SALSA & MINT YOGHURT

HOT SMOKED TROUT

AND BEETROOT SALAD WITH WATERCRESS & HORSERADISH SOUR CREAM

STICKY GLAZED CHICKEN STRIPS

WITH FRESH BEANSPROUT, BELL PEPPER, RED ONION & CORIANDER SALAD

CHAR-GRILLED COURGETTE

AND CORN EMPANADA WITH CHIPOTLE CREMA (V)

MAIN COURSES

WITH A GLASS OF WINE

FREE RANGE BREAST OF GUINEA FOWL

STUFFING OF CHESTNUTS, PISTACHIOS AND CRANBERRIES SERVED WITH PAN GRAVY

PAN ROASTED FILLET STEAK

COATED IN PINK PEPPERCORNS WITH ROASTED SHALLOTS AND SMOKED BACON, SERVED WITH A DARK MORELLO SAUCE

SEARED SPICED REINDEER STEAK

WITH A SPICED ORANGE & GREEN PEPPERCORN SAUCE

the above dishes are offered with a choice of dauphinoise or roasted potatoes and served with roasted winter vegetables and slow braised cabbage.

FILLET OF SEA BREAM

SERVED WITH COCONUT RICE, SESAME VEGETABLES AND PONZU SAUCE

CRISPY COATED BUFFALO MOZZARELLA

WITH SAFFRON POTATOES, TOMATO & VEGETABLE RATATOUILLE AND A BASIL DRESSING (V)

Plainer food can be arranged for anyone with dietary requirements

DESSERTS

DOUBLE CHOCOLATE MUD PIE WITH FUDGE SAUCE AND CARAMEL ICE CREAM

KEY LIME PIE WITH TEQUILA & LIME SORBET

MIXED SORBETS SERVED WITH TROPICAL FRUITS

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM

AFTER DESSERTS:

SELECTION OF LOCALLY SOURCED CHEESES SERVED WITH TEA OR COFFEE

£72.95 PER PERSON, £25 FOR KIDS WITH SMALLER PORTIONS,
5 COURSES WITH DRINKS MENTIONED.

MADE PLANS FOR NEW YEARS EVE? ASK US FOR OUR EXCITING NEW
YEARS EVE MENU

GOING RACING NEW YEARS DAY? COME FOR A MEAL OR DRINKS AT THE
STORYTELLER AFTER THE EVENT.

11 North Place, Cheltenham GL50 4DW

Tel: 01242 250 343

e-mail: post@Storyteller.co.uk

Web: www.storyteller.co.uk

Like www.facebook.com/storytellerrestaurant Follow [@storytellerrest](https://www.instagram.com/storytellerrest)