

STORYTELLER RESTAURANT

Christmas Party Menu 2016

Starters

- Tomato, chickpea & coconut soup with crispy croutons (v)
- Shredded confit lamb served on crisp pitta topped with cucumber salsa & mint yoghurt
- Hot smoked trout & beetroot salad with watercress & horseradish sour cream
- Sticky glazed chicken strips, with fresh beansprout, bell pepper, red onion & coriander salad
- Char-grilled courgette & corn empanada with chipotle crema (v)

Mains

- Roasted Breast of Guinea Fowl**
Wrapped in streaky bacon served with creamy mash potatoes, sautéed savoy cabbage, green beans and a cranberry ancho sauce
- Seared Kangaroo Rump** (£3 Supplement)
with baked sweet potatoes, slow braised red cabbage with a spiced orange & green peppercorn sauce
- Pan Fried Sea Bream Fillet**
served with coconut rice, sesame vegetables & Ponzu sauce
- 12 Hour Slow Cooked Pork Belly**
with puy lentils & bacon, roasted root vegetables and a dark morello sauce
- Chargrilled 8oz Sirloin Steak** (£3 Supplement)
Traditionally aged, cooked over the coals & served with chipped potatoes, Southern coleslaw, salad and a classic 'Au Poivre' sauce
- Crispy Coated Buffalo Mozzarella**
with saffron potatoes, tomato & vegetable ratatouille and a Basil dressing (v)

Desserts

- Double chocolate mud pie with chocolate fudge sauce & caramel ice cream
- Sticky toffee pudding with caramel sauce & vanilla ice cream
- Key lime pie with tequila & lime sorbet
- Cheese & biscuits with home-made chutney
- Mixed sorbets served with tropical fruits

£28.95 per person, VAT and novelties are included in the price

For bookings Sunday - Wednesday, receive 15% off the listed price

For lunch bookings only: if you require 2 courses deduct £4.95

If anyone requires dietary adjustments or plainer food please call for details V = Vegetarian

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