



# STORYTELLER RESTAURANT

## NEW YEARS EVE MENU

Welcome to the Storyteller restaurant, where tonight we aim to provide you with a relaxed enjoyable experience as this year comes to an end and we count down to the new one.

### On Arrival:

*Welcome Cocktail*

*Choice of Soup with Toasted Gruyere Crouton*

### Starters

#### Layered BBQ pork quesadilla

*With Roasted Tomato Salsa & Sour Cream*

#### House Cured Gravadlax

*With Home-Made Dill & Dijon Mayonnaise*

#### Seared Scallops

*With a Cucumber & Lime Pickle and a Soy Butter Sauce*

#### Beer Braised Short Ribs

*With Roasted Celeriac*

#### Fried Corn Cakes

*With Melted Goats Cheese and a Red Pepper & Jalapeño Dressing*

Tel: 01242 250 343

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Web: [www.storyteller.co.uk](http://www.storyteller.co.uk)

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## Main Courses

*with a Glass of Wine*

### Fillet Steak

*Charred to Your Liking with Seasoned Roasted Wedge Potatoes, Baked Blue Cheese Portobello Mushroom,  
Vine Tomatoes And A Bernaise Sauce*

### Trio of Pork

*Slow Cooked Belly, Medallion and Toulouse Sausage with Puy Lentils & Bacon, Roasted Root Vegetables and a  
Wild Mushroom Sauce*

### Jerk Spiced Sea Bass Fillet

*Served with Apple & Thyme Quinoa, Mango Salsa and a Fruity Pepper Sauce*

### Seared Fillet of Venison

*Poached in Red Wine with Slow Cooked Red Cabbage, Potato & Red Onion Rosti and a  
Smoked Red Wine & Chorizo Sauce (Served pink)*

### Date, Apricot & Sultanas Filled Potato Rotolo

*With Baba Ganoush, Chilli Jam, Sun-Blush Tomato & Almond Pesto Dressing*

## Storyteller's Infamous Home-Made Desserts

*Decadent Key Lime Pie With Lime Sorbet*

*Indulgent Chocolate Mud Pie With Vanilla Ice Cream*

*Sticky Toffee Pudding With Caramel Ice Cream*

*Classic Baked Vanilla Cheesecake*

*Exotic Sorbets With Macerated Fruits*

### After Desserts:

*Selection of Locally Sourced Cheeses with Celery & Chutney*

*Glass of Bubbly at midnight*

**£74.95 per person**

**5 courses with drinks mentioned**

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