



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

e-mail: post@Storyteller.co.uk

Web: 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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