



STORYTELLER

Christmas Party Menu 2017

Starters

Parsnip, carrot and cumin soup with a fresh herb drizzle and crispy croutons (V)

Chargrilled bruschetta with grilled beef & chorizo served with a tomato & avocado salad

Smoked mackerel with a medley of grilled peppers, red onions and aubergines on a fresh green salad

Mango marinated chicken skewers with a tomato plum chutney and pineapple salsa

Soft courgette fritters served with goats cheese and a fig compote (V)

Mains

Slow Cooked Lamb Shank

served on crushed potatoes with chives, roasted root vegetables and a bourbon & pomegranate sauce

Stuffed Turkey Breast, Wrapped in Bacon

filled with sausage and a sage & onion stuffing with savoy cabbage, tender stem broccoli, creamy potato gratin and a cranberry & port sauce

Seared Kangaroo Rump (£3 Supplement)

with baked sweet potatoes, green vegetables and a pink peppercorn and mushroom sauce

Choice of Pan Fried Sea Trout or Cod Fillet

with seasoned wild & basmati rice, baby carrots, sugar snap peas and a smoked paprika & coconut sauce

Chargrilled 8oz Sirloin Steak (£3 Supplement)

Traditionally aged, chargrilled to your liking & served with chipped potatoes, Southern coleslaw, salad and a classic 'Au Poivre' sauce

Moroccan Spiced Potato Roulade (v)

with Mediterranean vegetables, olives and a sherry vinegar sauce topped with ricotta cheese

Desserts

Chocolate torte with vanilla bean ice cream and a sea salt caramel drizzle

Storyteller Cheesecake served with fruits of the forest compote

Cheese & biscuits with a home-made fruit chutney

Sticky toffee pudding with maple walnut ice & creamy toffee sauce

Mixed sorbets served with tropical fruits

£28.95 per person for 3 courses 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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