

STORYTELLER 3-COURSE PARTY MENU

STARTERS

Nuevo Quesadilla

flour tortilla with melted cheese & rajas with salad, guacamole, salsa & sour cream topped with crispy bacon and prawns

Shellfish Po'boy

prawns tossed in a chili, herb and garlic mayo, toasted crouton, oregano drizzle, carrot salad and romano lettuce

Nibbles

Warmed Mediterranean breads with olives and dipping oil

Wing The Fire Brigade

storyteller's juicy chicken wings in a spicy home made thai red onion, chili and coriander glaze

New Wave Soup (v)

Daily soup made from only the best and freshest of ingredients

MAINS

Overnight Pork Shoulder

chipotle & cider marinated, black pepper dumplings, rich smoked chili & vegetable broth with sweet potato crisps

Baked Chorizo Crusted Fresh Cod Loin

on wedge potato, grilled vegetables and a paprika butter sauce

Storyteller Burrito (or Vegetarian)

Shredded chicken, beans, rajas, rice and chili con queso sauce wrapped in a big tortilla and served with sour cream, leaves, salsa fresca and guacamole and sautéed vegetables

Stuffed Butternut Squash

with sage risotto, pecorino, red pepper pesto and crunchy nut clusters

Buffalo Burger

North American buffalo burger on toasted ciabatta with cheese melt, grilled onion & crispy bacon, chips and spicy tomato dip

Cowboy Steak (add £4.00)

a local traditionally reared and aged 10 oz prime rump steak with a rustic rub, chargrilled and served with potato chips, south-western slaw, onion rings and a classic 'au pouvre' sauce

DESSERT

Classic Storyteller Double Vanilla Cheesecake with berry compote

New Orleans Pecan Pie with Madagascan vanilla ice cream

A selection of Ice creams

Chocolate Mud Pie - A three layer chocolate bonanza served with white chocolate and raspberry ice cream and a sharp raspberry coulis

Cheese - Today's guest cheese perfectly mature and served with biscuits, grapes and celery

£22.95 per person (minimum of 10 people)