

# STORYTELLER RESTAURANT

## *Christmas Party Menu*

### **S t a r t e r s**

Red pepper and butter bean soup with basil pesto

A home made South African bush meat sausage with a curried apricot relish

Goats cheese tart with field leaves, olive paste and romesco dressing

Prawns, cucumber and mushroom with a dill dressing topped with carrot salad

A salad of smoked haddock, boiled egg, bacon, sun blush tomato and croutons with a mustard dressing

### **M a i n s**

Corn cake with chargrilled vegetables, crispy leeks and pine nuts on an asparagus and watercress cream sauce £18.95

Chargrilled turkey steak on a pea, broad bean and sliced potato stack with sautéed vegetables and a white wine, grape and basil reduction sauce £20.95

Flash roasted breast of local pheasant in a cider, mustard and apple sauce with mashed potato, glazed carrots and crispy tortilla £21.95

Pan fried snapper steak with almond rice, green vegetables and a spanish red pepper and tomato sauce £21.95

Slow braised shank of lamb in a rich red wine, bacon and wild mushroom sauce with mashed potato and vichy carrot £24.95

A local 10 oz prime rump steak, traditionally reared and aged with rustic rub, cooked over the coals and served with chipped potatoes, south-western slaw, onion rings and a classic 'au pouvre' sauce £26.95

### **D e s s e r t s**

Double chocolate mud pie with a fudge sauce and dairy ice cream

Storyteller vanilla cheesecake with a compote of forest fruits

Coffee and hazelnut mousse with raspberry coulis and caramelita ice cream

Traditional X-mas pudding with brandy sauce and vanilla ice cream

Cheese and biscuits

Starters, dessert, VAT and novelties are included in the mains price

For lunch bookings only: if you require 2 courses deduct £4.50

If anybody requires dietary adjustments or plainer food please call for details