

STORYTELLER RESTAURANT

Christmas Party Menu 2024

Starters

Lemon and Herb Chicken Enchilada *-

mini enchilada filled with marinated chicken, peppers and onion topped with ancho sauce, melted cheese and sour cream

Bush Meatballs *-

with kangaroo mince, pineapple salsa, gem lettuce and a tangy balsamic reduction

Mungo Mango Salad *- (vegan option available)

Crispy lettuce with lemon & mango marinated chicken, cashew nuts, fresh mango, avocado, red onion and crispy tortilla strips with a lime, mango & coriander dressing

Cajun Prawns *-

on crispy garlic crostini with lightly spiced sweet piquante peppers

Spinach & Ricotta Tortelloni (v)

With shaved Parmesan and fresh tomato & basil sauce

Main Courses

Bacon Wrapped Turkey Breast *-

filled with sausage and a sage & onion stuffing with roasted root vegetables, new potatoes and a cranberry & red wine sauce

Seared Duck Breast (€4 Supplement) *-

with sweet potato, carrots, tender stem broccoli and an orange & ginger sauce

12 Hour Slow Cooked Pork Belly *-

served on spring onion mashed potato and roasted root vegetables with an apple cider sauce

Buffalo Burger *-

Finest buffalo mince topped with smoked cheese, bacon, red onion, crispy lettuce and pineapple chutney served with skin on fries, coleslaw and salad

Scottish Loch Trout *-

with spring onion mashed potatoes, carrots & tender stem broccoli and a fresh herb sauce

Chargrilled 8oz Sirloin Steak (€5 Supplement) *-

Traditionally aged, chargrilled to your liking, served with skin on fries, mushroom, roasted tomato and a Bernaise sauce

Grilled Vegetable Tostada (Vegan option available) *-

With refried beans, green salad, tomato salsa, sour cream, guacamole, butternut squash and maple roasted walnuts

Desserts

Chocolate Torte *

drizzled with raspberry sauce

Classic Sticky Toffee Pudding

With toffee sauce and vanilla ice cream

Cheese & Biscuits (£2 supplement) *

with a home-made fruit chutney, celery and grapes

Mojito Lime Pie

with crystallised lime and chantilly cream

Warm Apple Cake *- (Vegan)

with mango and soya yoghurt

Mixed sorbets *- (Vegan)

£36.50 per person

Private and non private hire available

An optional 10% service charge is added to all bills

All gratuities go directly to the servers

Items with a * are either already gluten free or can be amended to make them so
Items with a - are either already dairy free or can be amended to make them so

If anyone requires any other dietary adjustments or plainer food please call for details

Tel: 01242 250 343

e-mail: post@Storyteller.co.uk

www.storyteller.co.uk