

Storyteller Restaurant 3 course a la carte party menu

STARTERS

Nuevo Quesadilla

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

Shellfish Po'boy * -

Our own unique spin on this old and loved dish, with baby prawns, sliced red onion & celery with a fresh chilli & tarragon mayonnaise served upon a toasted slice, finished with a chimmi churri dressing

As Good As Seven Mothers (v)

Garlic Ciabatta topped with a slightly spicy pepper salsa, cheese and coriander

Stirred Chicken * -

A light chicken stir-fry with carrots, bean sprouts, sugarsnap peas and herb sauce

Bush Meatballs * -

Home-made Kangaroo meatballs with pineapple chutney, crisp lettuce and a sugar & balsamic reduction

MAINS

Sunblushed tomato & mozzarella filled chicken * -

wrapped in streaky bacon with sautéed new potatoes and seasonal greens with a creamy mushroom sauce

Harissa Baked Salmon * -

with a herby citrus chickpea couscous, a green bean salad & chimmi churri dressing

Storyteller Burrito (or Vegetarian) * -

Chicken, cowboy beans, rajas, cheese and seasoned rice wrapped in a large flour tortilla with a chilli con queso sauce served with sour cream, salad leaves & guacamole

Buffalo Burger * -

Finest Buffalo meat served in a brioche bun, roasted onions, bacon, applewood cheese, sliced tomato, iceberg lettuce, a smoked Jack Daniels onion relish with skin on fries, coleslaw & house salad

Cowboy Steak (add £5.00) * -

A local traditionally reared and aged 8 oz prime sirloin steak with a rustic rub, chargrilled and served with skin on fries, south-western slaw, salad and a classic bourbon sauce

BBQ Ribs (add £4.00) * -

A dish we dare not change! A side of 8 hour slow cooked full rack of smokey ribs with south-western slaw, cowboy beans, skin on fries, and our secret BBQ sauce

Hop Skip & Jump (Add £4) * -

Chargrilled peppered Kangaroo rump steak lightly seared served spring onion potato rosti, green vegetables, a hot mango sauce topped with rocket and sun blush tomatoes

DESSERTS

Home made Key Lime Pie *
served with chantilly cream

Chocolate Torte *
A rich chocolate bonanza served with salted caramel ice cream and a fudge sauce

Passionfruit Mousse *
with mango sorbet and coulis

Cheese platter (add £2) *
Today's guest cheese perfectly mature and served with biscuits, and homemade fig chutney

A selection of Ice creams or sorbets *

For a vegan options or other dietary requirements please get in touch as most things can be catered for on request. Items with a * next to them are either already gluten free or can be amended to make them so. Items with a - next to them are or can be dairy free

Storyteller Restaurant
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£31.95 per person for 3 courses
Hire charge halved for more than 40 guests

An optional 10% service charge is added to all parties
For allergies or dietary requirements please get in touch
Price valid for 2022