

## 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

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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