

# STORYTELLER RESTAURANT

## Christmas Party Menu 2019

### Starters

#### **Roasted tomato, chickpea & coconut soup**

sprinkled with chives, crispy croutons & a coriander cream swirl (V)

#### **Lemon and herb chicken**

with a mango & avocado salad, salsa verde and a light citrus drizzle

#### **Buffalo meatballs**

with potatas bravas and a spicy tomato chutney

#### **Shellfish Po'boy**

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

#### **Camembert and balsamic onion bake**

with cranberry relish, sweetcorn salsa & baby gem lettuce (V)

### Main Courses

#### **12 Hour Slow Cooked Pork Belly**

served on creamed potato and roasted root vegetables with a dark morello and pomegranate sauce

#### **Bacon Wrapped Turkey Breast**

filled with sausage and a sage & onion stuffing with savoy cabbage, green beans, potato gratin and a cranberry & red wine sauce

#### **Seared Kangaroo Rump** (£3 Supplement)

with baked sweet potatoes, green vegetables and a pink peppercorn & mushroom sauce

#### **Louisiana Seafood Platter**

Pan fried salmon with southern rice, a Creole shrimp & mussel sauce with roasted peppers & bacon topped with a tiger prawn

#### **BBQ Ribs** (£4.00 supplement)

Our famous side of 8 hour slow cooked full rack of smokey ribs with south-western slaw, skin on fries, and our secret BBQ sauce

#### **Chargrilled 8oz Sirloin Steak** (£3 Supplement)

Traditionally aged, chargrilled to your liking, served with chipped potatoes, Southern coleslaw, salad and a classic 'Au Poivre' sauce

#### **Squashed Pasta** (Vegan)

Spaghetti made from zucchini and butternut squash served with, bean sprouts, peas, cauliflower, a lemongrass & coconut sauce topped with a spicy red lentil cake

## Desserts

### **Chocolate torte**

with salted caramel ice cream and chocolate drizzle

### **Passionfruit mousse**

with mango sorbet and fruit sauce

### **Cheese & biscuits**

with a home-made fruit chutney, celery and grapes

### **Banana and chocolate bread pudding**

with honeycomb ice cream

### **Bourbon pecan pie**

with vanilla ice cream with white chocolate drizzle

### **Mixed sorbets**

with fresh fruit and a tuile biscuit

£29.95 per person, VAT and novelties are included in the price

An optional 10% service charge is added to all parties

All parties have exclusive use of the venue during the time of their booking unless otherwise stated

If anyone requires dietary adjustments or plainer food please call for details V = Vegetarian

Tel: 01242 250 343

e-mail: [post@Storyteller.co.uk](mailto:post@Storyteller.co.uk)

[www.storyteller.co.uk](http://www.storyteller.co.uk)