

STORYTELLER RESTAURANT

Christmas Party Menu 2020

Starters

Honey Roasted Parsnip, Turmeric & Red Onion soup

sprinkled with 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

Halloumi Fries

with cranberry relish, sweet chilli sauce & 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

Buffalo Burger

Finest Buffalo meat topped with smoked cheddar and bacon, served in a toasted bun with skin on fries, coleslaw, salad and a home-made pine-apple relish

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 (£4 Supplement)

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

Butternut Squash, Lentil & Pepper Cake (Vegetarian)

on buttered green vegetables topped with salted roasted tomatoes and a red pepper sauce

Desserts

Chocolate torte

with salted caramel ice cream and chocolate drizzle

Raspberry mousse

with lemon sorbet and fruit sauce

Cheese & biscuits (£2 supplement)

with a home-made fruit chutney, celery and grapes

Sticky Toffee pudding

with vanilla ice cream and caramel sauce

Banoffee pie

with chocolate ice cream

Mixed sorbets

with fresh fruit and coulis

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

An optional 10% service charge is added to all tables

All gratuities go directly to the servers

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

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