

STORYTELLER RESTAURANT

Christmas Party Menu 2025

Starters

Pulled Pork Enchilada *-

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

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

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

Bush Meatballs *-

with kangaroo mince, sweetened red pepper & chilli sauce, pineapple salsa, gem lettuce and a tangy balsamic reduction

Grilled Vegetable Tostada (Vegan option available) *-

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

Main Courses

Bacon Wrapped Turkey Breast *-

filled with sausage and a sage & onion stuffing with roasted root vegetables, new potatoes, a cranberry compote & our own turkey gravy

12 Hour Slow Cooked Pork Belly *-

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

Wild Salmon Fillet *-

with new potatoes, carrots & tender stem broccoli and a fresh herb 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

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

Traditionally aged, chargrilled to your liking, served with skin on fries, roasted peppers, onions and a garlic butter

Slow roasted Lamb Shank (£4 Supplement) *-

with minted mash potato, carrots, tender stem broccoli and a red wine, red currant and mustard sauce

3 Bean Vegetarian Burrito (Vegan option available) *-

Filled with rice, peppers & onion served with a green salad, tomato salsa, sour cream and enchilada sauce

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

Spiced Berry Crumble *- (Can be adapted to be Vegan)

with vanilla custard

Pina Colada Panna Cotta *

with fresh pineapple, lime & coconut shavings

Mixed sorbets *- (Vegan)

£38.50 per person inclusive of VAT

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

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