

Storyteller *Christmas*

PARTY MENU · 2026

Starters

CHOOSE ONE

PULLED PORK ENCHILADA * –

Mini enchilada filled with slow-cooked pulled pork, peppers and onion, topped with ancho sauce, melted cheese and sour cream, on a bed of black bean purée

MUNGO MANGO SALAD * –

Crispy lettuce with lemon and mango marinated chicken, fresh mango, avocado, cashew nuts, red onion and crispy tortilla strips, dressed with lime, mango and coriander

CAJUN SEARED PRAWNS * –

On a sweet potato and coconut purée with crispy pancetta, a sriracha lime mayo and fresh micro herbs

JAPANESE MILK BUN SLIDERS

A duo of soft mini burgers — teriyaki glazed chicken thigh with shredded spring onion, toasted sesame and wasabi mayo; and a buffalo patty with caramelised onions, melted Gruyère and honey mustard

WHIPPED FETA & ROASTED PEPPER FLATBREAD (V)

Warm flatbread topped with whipped feta, charred red peppers, marinated olives, fresh basil and a drizzle of hot honey

Main Courses

CHOOSE ONE

BACON WRAPPED TURKEY BREAST * –

Filled with sausage, sage and onion stuffing, served with roasted root vegetables, dauphinoise potatoes, cranberry compote and our own turkey gravy

12-HOUR SLOW COOKED PORK BELLY * –

On spring onion mash with roasted root vegetables, braised red cabbage and a spiced apple cider sauce

MISO GLAZED SEA BASS * –

Pan-seared fillet on jasmine rice with sesame bok choy, pickled cucumber ribbons and a spring onion and ginger dressing

BAKED AUBERGINE PARMIGIANA * (V)

Layers of slow-roasted aubergine, rich tomato sauce, Parmesan and melted mozzarella, with a dressed rocket salad and rosemary focaccia

SLOW ROASTED LAMB SHANK * – £4 SUPPLEMENT

With creamy minted mash, roasted carrots, tender stem broccoli and a red wine, redcurrant and rosemary sauce

BOURBON BBQ GLAZED RIBS * – £3 SUPPLEMENT

Slow cooked in our own bourbon barbecue glaze, served with south-western slaw,
skin-on fries and pickled chilli

SEARED DUCK BREAST * – £4 SUPPLEMENT

With dauphinoise potatoes, roasted carrots, tender stem broccoli and a blackberry
and red wine jus

CHARGRILLED 8OZ SIRLOIN STEAK * – £5 SUPPLEMENT

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

Desserts

CHOOSE ONE

CLASSIC STICKY TOFFEE PUDDING

Warm date sponge with a generous toffee sauce and vanilla ice cream

CHOCOLATE TORTE *

Rich dark chocolate torte with a fresh orange salad and pecan brittle

PISTACHIO TIRAMISÙ

A Storyteller twist on the Italian classic — layers of coffee-soaked sponge and
mascarpone cream, finished with crushed pistachios

TROPICAL DAIQUIRI DESSERT

Coconut sponge with alcohol-free rum, a pineapple and lime mousse, pineapple
crunch and fresh passion fruit

MIXED SORBETS * –

A seasonal selection of house sorbets with fresh fruit and coulis

CHEESE & BISCUITS * £2 SUPPLEMENT

A selection of fine cheeses with home-made fruit chutney, celery and grapes

PER PERSON, INCLUSIVE OF VAT

£40

Private and non-private hire available

* *gluten free possible* · – *dairy free possible* · (v) *vegetarian*

An optional 12.5% service charge is added to all bills. All gratuities go directly to the
servers.

For dietary requirements, allergies or plainer food options, please call us ahead of your
booking.

Some dishes may need slight amendments to accommodate certain requirements,
including vegan — just let us know.

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