

# STORYTELLER RESTAURANT

## Christmas Party Menu 2021

### 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** (£4 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** (£5.00 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** (£5 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

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

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