

ego  
mediterranean

CELEBRATION MENU

## STARTERS

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### **SOUP DU JOUR (v)**

Soup of the day served with fresh bread

### **CHICKEN LIVER & ROSEMARY PÂTÉ**

With clarified butter & pink peppercorns, toasted bread  
& Maria's chilli tomato marmalade

### **MEDITERRANEAN PRAWN COCKTAIL**

Poached king prawns, piquillo peppers, cucumber  
& rocket with homemade Marie Rose sauce

### **BREADED CAMEMBERT (v)**

Camembert wedges served with mixed leaves & cranberry compote

### **CALAMARI FRITTI**

Paprika floured squid rings, aioli & fresh lemon

## MAIN COURSES

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### **ANDALUCIAN PORK FILLET**

Wrapped in prosciutto, pan roasted & served on spinach with apricot  
sherry cream sauce & dauphinoise potatoes

### **PAN ROASTED COD LOIN**

On roasted Mediterranean vegetables with Neapolitan sauce & crushed new potatoes

### **CHARGRILLED SIRLOIN**

With peppercorn sauce, grilled vine plum tomato, rocket, onion rings & skin-on fries

### **CONFIT DUCK LEG**

With cranberry Madeira jus, mixed bean cassoulet & dauphinoise potatoes

### **BUTTERNUT SQUASH & SPINACH TART (v)**

Roasted butternut squash, spinach & blue cheese tart with sun blush tomato  
& rocket, served with buttered new potatoes

## DESSERTS

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### **CLASSIC CRÈME BRÛLÉE**

Sugar glazed baked vanilla pod custard

### **SALTED CARAMEL & MILK CHOCOLATE TART (n)**

Served with vanilla ice cream

### **STICKY TOFFEE PUDDING**

Steamed sponge date pudding with toffee sauce & vanilla ice cream

### **TIRAMISU**

Coffee & mascarpone sponge pudding with chocolate fudge sauce

**3 COURSES £25.95 PER PERSON**

**GLASS OF PROSECCO ON ARRIVAL**

(v) suitable for vegetarians    (n) contains nuts