



mediterranean
restaurant & bar

The background of the entire page is a light blue and white pattern of snowflakes and stars. On the left side, there is a vertical arrangement of Christmas ornaments. These include large red ornaments with intricate floral patterns, smaller light blue ornaments, and silver star-shaped ornaments. A string of small white beads is also visible, winding through the ornaments.

CELEBRATE
THE FESTIVE SEASON WITH US

CHRISTMAS LUNCH PARTY MENU

3 Courses £20.95

STARTERS

Chicken Liver & Rosemary Pâté

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

Minted Pea & Asparagus Risotto (v)

Arborio rice with minted pea purée, petits pois, asparagus, cream & chives

Prawn & Piquillo Pepper Salad

Poached King prawns, piquillo pepper, cucumber & rocket with homemade Marie Rose sauce

Grilled Goat's Cheese (v)

On toasted brioche with aged balsamic vinegar, caramelised red onions & beetroot chutney

MAIN COURSES

Pan Roasted Turkey Escalope*

Wrapped in prosciutto with sage & onion stuffing, served with cranberry Madeira Jus

Chargrilled Steak Frites

6oz prime rump with peppercorn sauce, confit tomato, rocket & skin-on fries

Iberian Belly Pork*

Slow roast honey glazed belly pork with a honey & thyme red wine jus

Pan Roasted Cod Loin*

Served with Neapolitan sauce

Festive Nut Roast* (v) (n)

Walnut & sundried tomato nut roast with roasted vegetable jus

** Served with roasted new potatoes, parsnips & carrots*

DESSERTS

Tiramisu

Coffee & mascarpone sponge pudding with chocolate fudge sauce

Classic Crème Brûlée

Sugar glazed baked vanilla pod custard

Traditional Christmas Pudding (n)

Served warm with brandy cream sauce & redcurrants

CHRISTMAS DINNER PARTY MENU

3 Courses £25.95

STARTERS

Chicken Liver & Rosemary Pâté

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

Minted Pea & Asparagus Risotto (v)

Arborio rice with minted pea purée, petits pois, asparagus, cream & chives

Prawn & Piquillo Pepper Salad

Poached King prawns, piquillo pepper, cucumber & rocket with homemade Marie Rose sauce

Grilled Goat's Cheese (v)

On toasted brioche with aged balsamic vinegar, caramelised red onions & beetroot chutney

Garlic Mushrooms (v)

Sautéed in cream with fresh herbs & served on toasted bread

MAIN COURSES

Pan Roasted Turkey Escalope*

Wrapped in prosciutto with sage & onion stuffing, served with cranberry Madeira Jus

Chargrilled Steak Frites

6oz prime rump with peppercorn sauce, confit tomato, rocket & skin-on fries

Iberian Belly Pork*

Slow roast honey glazed belly pork with a honey & thyme red wine jus

Pan Roasted Cod Loin*

Served with Neapolitan sauce

Pan Roasted Chicken Suprême*

With wholegrain mustard white wine & cream sauce

Festive Nut Roast* (v) (n)

Walnut & sundried tomato nut roast with roasted vegetable jus

** Served with roasted new potatoes, parsnips & carrots*

DESSERTS

Tiramisu

Coffee & mascarpone sponge pudding with chocolate fudge sauce

Classic Crème Brûlée

Sugar glazed baked vanilla pod custard

Traditional Christmas Pudding (n)

Served warm with brandy cream sauce & redcurrants

Warm Chocolate Brownie (n)

Chocolate brownie with walnuts, pecan nuts & sultanas, chocolate fudge sauce & vanilla ice cream

NEW YEAR'S EVE
4 Courses & Prosecco £49.50

With live entertainment
Open until 1am

APERITIF

Botter Prosecco Spumante on arrival

STARTERS

Sautéed Squid & Chorizo

Served with kohlrabi slaw, rocket & roasted piquillo pepper dressing

Chicken Liver & Rosemary Pâté

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

Gambas al Pil Pil

King prawns, pan fried with garlic & guindilla chillies, served with toasted sun-dried tomato bread

Breaded Camembert (v)

Camembert wedges served with mixed leaves & cranberry compote

Lyonnaise Sausage & Air-Dried Duck

Served with charlotte potatoes, egg, tomatoes, green beans, capers & cornichons

MAIN COURSES

Slow Roast Belly & Pan Seared Tenderloin Pork Duo

Served with green beans, thyme & shallot potato rosti and sherry apricot cream sauce

Pan Fried Whole Lemon Sole

With pommes purée, tenderstem broccoli and caper, lemon & parsley beurre noisette

Roast Confit Duck Leg

On borlotti bean, chorizo & red pepper cassoulet with honey red wine jus

Chargrilled 8oz Sirloin Steak

Served with pommes pont-neuf, crispy shallot rings, confit vine tomato and garlic & parsley butter

Chestnut & Shallot Tarte Tatin (v) (n)

Served with wild mushroom & port sauce, pea shoots & watercress

DESSERTS

Pecan Pie (n)

Warm crunchy pecans with a sweet sticky set syrup & salted caramel ice cream

Apple & Blackberry Crumble

Served with vanilla ice cream

Sicilian Lemon Tart

With raspberry sorbet

CHEESE

Aged Red Leicester, Normandy Camembert, Lancashire Blue & Manchego

With celery, beetroot chutney & handmade crackers



Christmas in the Med!

Come and celebrate the festive season in style. Ego creates a warm, friendly atmospheric party with great food and service.

Our restaurants have built up a great reputation as the place to party whether dining with friends, family or colleagues so make sure you book your table early to avoid disappointment.

For reservations please call your local restaurant.

Special Requirements

If you have any special requests or wish to enquire about hiring our restaurants for larger parties, please do not hesitate to get in touch.

Gift Vouchers

Treat someone special to the perfect gift for Christmas! Ego gift vouchers are available from our restaurants.

Terms and Conditions

There will be a £5 non-refundable / non-transferrable deposit required per person to reserve your table.

All deposits to be paid two weeks after making the booking.

Parties of 7 or more must dine from the Christmas Menu & submit a pre-order.

A 10% discretionary service charge will be added to all party bookings of 8 or more.



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egorestaurants.co.uk

Due to the presence of nuts in some products, there is a small possibility that traces may be found in any of our menu items. Please inform staff of any special dietary requirements.

(v) suitable for vegetarians

(n) contains nuts