ego
mediterranean
CELEBRATION MENU

STARTERS

SOUP DU JOUR (ve)
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, watermelon, piquillo peppers, cucumber
& rocket with Marie Rose sauce

BREADED CAMEMBERT (v)
Camembert wedges served with mixed leaves & cranberry compote

SALMON & DILL FISHCAKE
With soft poached egg, lemon & chive hollandaise & mixed leaves

MAIN COURSES

IBERIAN BELLY PORK
Slow roast & honey glazed with spinach, chorizo & black pudding,
thyme red wine jus & pommes purée

PAN ROASTED COD LOIN
On cannellini, broad & butter bean cassoulet with tarragon cream, asparagus & petits pois

CHARGRILLED 200g SIRLOIN
With grilled vine plum tomato, flat mushroom, onion rings,
skin-on fries & peppercorn sauce

PAN ROASTED CHICKEN SUPRÊME
On savoy cabbage & pancetta, with crushed new potatoes & wholegrain mustard cream sauce

MOROCCAN FALAFEL (ve) (n)
Moroccan spiced falafel, slow cooked Moroccan vegetables, fruity cous cous,
flaked almonds, toasted pitta, hummus & picked coriander

DESSERTS

CLASSIC CRÈME BRÛLÉE
Sugar glazed baked vanilla pod custard

SALTED CARAMEL & MILK CHOCOLATE TART
Served with vanilla ice cream

STICKY TOFFEE PUDDING
Steamed sponge date pudding with toffee sauce & vanilla ice cream

APPLE & BLACKBERRY CRUMBLE
Served with vanilla ice cream

ICE CREAM (pf) £4.95
3 scoops of vanilla, chocolate, pistachio (n), strawberry or honeycomb

3 COURSES £26.95 PER PERSON
INCLUDES A GLASS OF PROSECCO ON ARRIVAL

(v) vegetarian (ve) vegan (n) contains nuts