

ego
mediterranean



CELEBRATION MENU

STARTERS

SOUP DU JOUR (ve)

Soup of the day served with fresh bread

GARLIC MUSHROOMS (ve)

Sautéed field & wild mushrooms with garlic, lemon & parsley
on toasted white bloomer

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

CALAMARI FRITTI

Paprika floured squid rings, aioli & fresh lemon

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 wilted spinach with white wine leek cream sauce & crushed new potatoes

CHARGRILLED 200g SIRLOIN

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

ROASTED LAMB RUMP

With mustard herb crust, served pink on minted pea purée
with rosemary red wine jus & dauphinoise potatoes

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

3 COURSES £26.95 PER PERSON

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

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