



ego
mediterranean

celebrate
the festive season with us

CHRISTMAS PARTY MENU

STARTERS

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

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

GARLIC MUSHROOMS (ve) (gf*)

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

MEDITERRANEAN PRAWN COCKTAIL (gf)

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

GRILLED GOAT'S CHEESE (v) (gf*)

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

PROSCIUTTO CRUDO & MELON SALAD (gf)

Sliced honeydew melon & prosciutto crudo with torn mozzarella & cherry tomatoes, dressed with extra virgin olive oil

MAIN COURSES

PAN ROASTED TURKEY ESCALOPE*

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

CHARGRILLED STEAK FRITES (gf)

6oz prime rump with peppercorn sauce, grilled tomato, rocket & skin-on fries
Upgrade to 7oz sirloin for £3.00

IBERIAN BELLY PORK* (gf)

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

PAN ROASTED COD LOIN (gf)

Served with crushed potatoes, buttered green beans & white wine tarragon cream sauce

PAN ROASTED CHICKEN SUPRÊME* (gf)

With wholegrain mustard cream sauce

FESTIVE NUT ROAST* (ve) (n)

Walnut, cranberry & sundried tomato nut roast with roasted vegetable jus

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

DESSERTS

SICILIAN LEMON TART (gf)

With Chantilly cream & raspberry coulis

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

TRADITIONAL CHRISTMAS PUDDING (n)

Served warm with brandy cream

TRIPLE CHOCOLATE BROWNIE (gf)

Served warm with chocolate fudge sauce & vanilla ice cream

ICE CREAM

3 scoops of vanilla (ve), chocolate (ve), pistachio (n), strawberry or honeycomb

3 COURSE LUNCH £22.95

3 COURSE DINNER £26.95