

ego
mediterranean



CHAMPAGNE AND SPARKLING

PROSECCO FRIZZANTE BOTTER, VENETO, ITALY

Fresh & gently sparkling, fruity & floral aroma
with balanced acidity & body

£5.95 125ml £23.95 bottle

PROSECCO SPUMANTE BOTTER, VENETO, ITALY

Delicately fruity, slightly aromatic with a well-balanced & light body

£6.95 125ml £26.95 bottle

ROSATO FRIZZANTE VILLA DOMIZIANO, VENETO, ITALY

Fruity on the nose with floral hints. Fresh and delicate

£23.95 bottle

CAVA XIC D'ALFONS, PENEDEÈS, SPAIN

Light, crisp & clean with good fruit

£23.95 bottle

CHAMPAGNE BRUT AUTRÉAU-ROUALET, CHAMPAGNE, FRANCE

67% Pinot Meunier & 33% Pinot Noir deliver a lively mousse
with fresh balanced taste & delicacy

£38.95 bottle

LAURENT-PERRIER BRUT, CHAMPAGNE, FRANCE

A mature style of non-vintage Champagne with hints
of citrus fruit & a good balanced palate

£49.95 bottle

LAURENT-PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE, FRANCE

Elegant & lengthy, with soft, consistent bubbles & ripe red fruits

£75.00 bottle

NEW YEAR'S EVE

APERITIF

Botter Prosecco Spumante on arrival

CANAPÉS

Tomato bruschetta, wild mushroom arancini, feta & watermelon

STARTERS

SMOKED SALMON & WHITE CRAB (gf*)

Served with avocado, crispy capers, sourdough crisps & dressed watercress

CHORIZO & HALLOUMI SKEWER (gf)

Served on mango, red chilli salsa with roasted red pepper tapenade & fresh coriander

GAMBAS AL PIL PIL (gf*)

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

GRILLED GOATS CHEESE (v) (gf*)

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

GARLIC MUSHROOMS (ve) (gf*)

Sauteéd oyster, button & field mushrooms with banana shallots, garlic, lemon & parsley on toasted bloomer

MAIN COURSES

SLOW ROAST BELLY & PAN SEARED TENDERLOIN PORK DUO (gf)

Served with green beans, hasselback potato & honey thyme red wine jus

PAN ROASTED SCOTTISH HAKE (gf)

Lightly spiced, served with buttered samphire, potato rosti & cauliflower purée

HONEY GLAZED DUCK BREAST (gf)

Served pink with sauteéd Savoy cabbage & pancetta, fondant potato & black cherry jus

CHARGRILLED 8OZ SIRLOIN STEAK (gf*)

Served with pommes pont-neuf, crispy shallot rings, confit tomato & green peppercorn sauce

MOROCCAN SPICED CHICKPEA CAKES (ve) (n) (gf*)

On quinoa & black barley salad with pomegranate seeds, hazelnut dukkah & red pepper tapenade

DESSERTS

SALTED CARAMEL & MILK CHOCOLATE TART (n)

Served with vanilla ice cream

STRAWBERRY & PASSIONFRUIT ETON MESS (gf)

Chantilly cream, crushed meringue, strawberries & passionfruit sorbet

SICILIAN LEMON TART (gf)

With raspberry sorbet

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

APPLE & BLACKBERRY CRUMBLE (ve*)

Served with vanilla ice cream

4 COURSES, PROSECCO ON ARRIVAL & LIVE ENTERTAINMENT £55



EGORESTAURANTS.CO.UK



JOIN THE EGO CLUB

Ask one of the team about joining the Ego Club for 25% off our a la carte menu

(gf) Gluten Free (gf*) Can be made Gluten Free

(n) Contains Nuts (ve) Vegan (ve*) Can be made Vegan (v) Vegetarian