

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, honeydew melon, 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

Crushed new potatoes, buttered green beans & tarragon white wine cream

CHARGRILLED 7oz SIRLOIN

Grilled vine plum tomato, sautéed flat mushroom, dressed rocket,
skin-on fries & peppercorn sauce

PAN ROASTED CHICKEN SUPRÊME

Pommes purée, buttered green beans & wholegrain mustard cream

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

CHOCOLATE ORANGE TART (ve*)

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding with toffee sauce & vanilla ice cream

APPLE & BLACKBERRY CRUMBLE (ve*)

Served with custard

ICE CREAM (ve*)

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 (ve*) vegan option available (n) contains nuts