

Christmas Party Menu

Starters

SWEET POTATO, SMOKED CHILLI AND WEST INDIAN RUM SOUP WITH CRISPY TORTILLA (V)

AVOCADO AND PICKLED JALAPENO BRUSCHETTA, ON SUN DRIED TOMATO CIABATTA, TOPPED WITH MELTED BUFFALO MOZZARELLA AND BASIL DRESSING (V)

PEPPERED SMOKED MACKEREL WITH A WINTER PEAR SALAD, TOASTED PUMPKIN SEEDS AND FETA CHEESE

CHORIZO STYLE MEATBALLS INFUSED WITH FRESH CUMIN AND SPANISH PAPRIKA, SERVED WITH A ZESTY GREEN TOMATO AND MANGO SALSA

CHICKEN COOKED IN JERK SPICES, SERVED WITH A SHAVED COCONUT SALAD AND A LIME, MINT
AND CHIPOTLE DRESSING

Mains

CHARGRILLED TURKEY STEAK WITH WINTER VEGETABLES AND SMOKED BACON CASSEROLE, SWEET CARROTS, ROASTED WEDGE POTATOES AND SMOKY CRANBERRY SAUCE 125.95

SLOW COOKED PORK SHOULDER, STUFFED WITH APPLE AND THYME, BAKED SWEET POTATO, SPICED WINTERY RED CABBAGE AND CHERRY CHIPOTLE SAUCE \$26.95

WELSH LAMB RUMP COOKED IN A TAGINE STYLE SAUCE, WITH APRICOT FLAVOURED CREAMED POTATO AND ROASTED ROOT VEGETABLES 1.28.95

STEAMED SALMON STEAK SAT ON SPRING ONION AND SOY NOODLES WITH A FRESH THAI

SLAW SALAD \$226.95

A LOCAL 802 RUMP STEAK, TRADITIONALLY AGED, COOKED OVER THE COALS & SERVED WITH CHIPPED POTATOES, SOUTHERN COLESLAW, ONION RINGS AND A CLASSIC "AU POIVRE" SAUCE £29.95

WINTER VEGETABLE GRATIN WITH A CHEDDAR CRUST, SAUTÉED GREEN VEGETABLES, PRALINE
AND A SMOKED RED PEPPER SAUCE (V) \$\frac{1}{23.95}\$

Desserts

DOUBLE CHOCOLATE MUD PIE WITH FUDGE SAUCE AND CARAMEL ICE CREAM

STORYTELLER VANILLA CHEESECAKE WITH FOREST FRUIT COMPOTE

MIXED SORBETS SERVED WITH TROPICAL FRUITS

TRADITIONAL XMAS PUDDING WITH BRANDY SAUCE AND VANILLA ICE CREAM

CHEESE AND BISCUITS SELECTION

Starters, dessert, VAT and novelties are included in the mains price
For lunch bookings only: if you require 2 courses deduct £4.95

If anybody requires dietary adjustments or plainer food please call for details V = Vegetarian

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