STORYTELLER 3-course party menu

STARTERS

Nuevo Quesadilla
flour tortilla with melted cheese & rajas with salad, guacamole, salsa & sour cream
topped with crispy bacon and prawns

Shellfish Po'boy
Storyteller style shellfish cocktail

Nibbles (v)
Warmed Mediterranean breads with olives and dipping oil

Wing The Fire Brigade
storyteller's juicy chicken wings in a spicy home made thai red onion, chilli and coriander glaze

New Wave Soup (v)
Daily soup made from only the best and freshest of ingredients

MAINS

Char-Grilled Chicken
marinated and char grilled chicken breast served with roasted garlic creamed potato, flash fried
courgettes & squash with a smoky herb sauce, topped with crunchy tortilla and sweetcorn relish

Pan-roasted salmon
with saffron rice, garlic green vegetables and a chimmi churri dressing

Storyteller Burrito (or Vegetarian)
Shredded chicken, beans, rajas, rice and chilli con queso sauce wrapped in a big tortilla and
served with sour cream, leaves, salsa fresca and guacamole and sautéed vegetables

Summer Squash, Feta Cheese & Mint Tart (V)
With new potatoes and house salad

Buffalo Burger
North American buffalo burger on toasted ciabatta with cheese melt, grilled onion
& crispy bacon, chips and spicy tomato dip

Cowboy Steak (add £4.00)
a local traditionally reared and aged 8 oz prime sirloin steak with a rustic rub, chargrilled and
served with potato chips, south-western slaw, onion rings and a classic 'au pouvre' sauce

DESSERT

Classic Storyteller Double Vanilla Cheesecake with berry compote

New Orleans Pecan Pie with Madagascan vanilla ice cream

A selection of Ice creams

Chocolate Mud Pie - A three layer chocolate bonanza served with vanilla ice cream and a
fudge sauce

Cheese - Today's guest cheese perfectly mature and served with biscuits, grapes and celery

£22.95 per person (minimum of 10 people)