



ego
mediterranean

CELEBRATE
THE FESTIVE SEASON WITH US

FESTIVE MENU 2023

3 COURSES £32.95

APPETISERS

FRESH BAKED BAGUETTE, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR (ve) £4.95

GRILLED PITTA with HUMMUS, TOASTED DUKKA & ROASTED GARLIC OIL (v) (n) £5.95

PIGS IN BLANKETS, HONEY & WHOLEGRAIN MUSTARD GLAZE £5.95

STARTERS

SPICED PARSNIP & APPLE SOUP (v) (gf*)

Soup of the day served with fresh bread

GARLIC MUSHROOMS (v) (ve*) (gf*)

Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted baguette

CHICKEN LIVER & ROSEMARY PÂTÉ (gf*)

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

SALMON & DILL FISHCAKE

Horseradish & lemon crème fraîche, dressed mixed leaves

GAMBAS AL PIL PIL (gf*) (+£1.50)

King prawns pan fried with garlic & guindilla chillies, served with toasted bread

BREADED CAMEMBERT (v)

Panko breaded Camembert with mixed dressed leaves & cranberry compote

CURED CUMBRIAN HAM TERRINE (gf*)

Chunky handmade piccalilli, mixed dressed salad leaves & toasted baguette

SIDES

ROASTED BRUSSELS SPROUTS (v) (gf) £3.45

TENDERSTEM BROCCOLI (v) (gf) £3.95

SPICED BRAISED RED CABBAGE (ve) (gf) £3.45

PIGS IN BLANKETS, HONEY & WHOLEGRAIN MUSTARD GLAZE £5.95

(v) vegetarian (ve) vegan (ve*) can be made vegan

(gf) gluten free (gf*) can be made gluten free (n) contains nuts

MAIN COURSES

HONEY GLAZED BARBARY DUCK BREAST (gf)

Seared and served with thyme red wine jus, spiced braised red cabbage & pommes purée

PANCETTA WRAPPED TURKEY ESCALOPE

With sage & onion stuffing, cranberry Madeira jus, served with roasted new potatoes, parsnips, carrots & Brussels sprouts

ANDALUCIAN PORK FILLET (gf)

Wrapped in Serrano ham, with creamed savoy cabbage, wholegrain mustard sauce & pommes purée

227g PRIME RUMP STEAK (gf)

Chargrilled & served with peppercorn sauce, grilled tomato, flat mushroom, rocket & skin-on fries. **Upgrade to 227g Sirloin +£4**

SLOW COOKED BEEF BOURGUIGNON (gf)

Served with pommes purée with buttered green beans & root vegetable crisps

FESTIVE NUT ROAST (v) (ve*) (n) (gf)

Walnut, cranberry & sundried tomato nut roast with roasted new potatoes, parsnips, carrots, Brussels sprouts & cranberry Madeira jus

PAN-ROASTED SALMON FILLET (gf)

On crushed new potatoes with buttered green beans & white wine cream

PAN-ROASTED CHICKEN SUPRÊME (gf)

With wild mushroom cream sauce, roasted new potatoes, parsnips, carrots & Brussels sprouts

GNOCCHI AL FORNO (v)

With roasted butternut squash, baby spinach, blue cheese & fresh sage topped with parmesan

DESSERTS

CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

WARM TRIPLE CHOCOLATE BROWNIE (gf)

Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream

SICILIAN LEMON TART (gf)

With Chantilly cream & raspberry coulis

TRADITIONAL CHRISTMAS PUDDING (n)

Served warm with brandy sauce

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

WARM APPLE & CINNAMON PIE

Served with vanilla custard

WARM FRANGIPANE & RASPBERRY TART (n) (gf) (ve*)

Served with vanilla ice cream & raspberry coulis

ICE CREAM

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



JOIN THE EGO CLUB TODAY

Ask one of the team about joining the Ego Club
for exclusive offers & Ego news.

If you would like any dietary or allergen information
or to see our Gluten Free & Vegan menus,
please just ask our team.

Due to the presence of nuts in some products,
there is a small possibility that nut traces may be found
in any of our menu items.

For parties of 8 or more, a discretionary 10% service charge
will be added to the bill, thank you.

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