# **CELEBRATION MENU**

#### 3 COURSES £29.95 PER PERSON INCLUDES A GLASS OF PROSECCO ON ARRIVAL

# STARTERS

**SOUP DU JOUR** (v) (gf\*) Soup of the day served with fresh bread

CHICKEN LIVER & ROSEMARY PÂTÉ (gf\*) Clarified butter & pink peppercorns, toasted baguette & Maria's chilli tomato marmalade

PANKO CRUMBED IBERIAN BELLY PORK (n) Black pudding, toasted walnuts, mixed leaves & apple mayonnaise

**GARLIC MUSHROOMS** (v) (ve\*) (gf\*) Sautéed field & wild mushrooms, garlic, lemon & parsley cream with toasted baguette

**BREADED CAMEMBERT** (v) Panko breaded Camembert with mixed dressed leaves & cranberry compote

#### SALMON FISHCAKE

Soft poached egg, lemon & dill hollandaise and mixed leaves

# MAIN COURSES

## ANDALUCIAN PORK FILLET (gf)

Wrapped in Serrano ham, with creamed savoy cabbage, wholegrain mustard sauce & dauphinoise potatoes

#### SLOW COOKED BEEF BOURGUIGNON (gf)

Served with pommes puree, pancetta wrapped green beans & root vegetable crisps

PAN ROASTED COD SUPRÊME (gf)

Crushed new potatoes, with buttered greens beans & white wine cream

## 227g RUMP STEAK (gf)

**227g SIRLOIN STEAK** (gf) +£4 Chargrilled and served with grilled vine plum tomato, sautéed flat mushroom, dressed rocket & skin-on fries

**PAN-ROASTED CHICKEN SUPRÊME** (n) (gf) With Grana Padano, sun blushed tomato, saffron risotto & basil pesto

 $\begin{array}{l} \textbf{MOROCCAN FALAFEL} (v) (n) (ve^{*}) (gf^{*}) \\ \textbf{Spiced vegetables, fruity couscous, flaked almonds, tzatziki & toasted pitta bread \end{array}$ 

# DESSERTS

**CLASSIC CRÈME BRÛLÉE** (gf) Sugar glazed baked vanilla pod custard

WARM TRIPLE CHOCOLATE BROWNIE (gf) Triple chocolate brownie, chocolate fudge sauce & vanilla pod ice cream

**STICKY TOFFEE PUDDING** Steamed sponge date pudding, toffee sauce & vanilla pod ice cream

**SICILIAN LEMON TART** (gf) Chantilly cream & raspberry coulis

**WARM FRANGIPANE & RASPBERRY TART** (ve\*) (gf) (n) Vanilla pod ice cream & raspberry coulis



# 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.

The recommended daily calorie intake for women is 2000 kcal and for men is 2500 kcal.

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

(v) vegetarian (ve) vegan (ve\*) vegan option available (gf) gluten free (gf\*) gluten free option available (n) contains nuts

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