

ego
mediterranean

Celebrate

NEW YEAR'S EVE AT EGO

NEW YEAR'S EVE 2024

4 COURSES + LIVE ENTERTAINMENT £65

APÉRITIF

Glass of Prosecco on arrival

STARTERS

HOT KILN SMOKED SALMON

Cured with star anise, ginger & orange, served with a cucumber, watercress & dill salad, pickled shallots & cornichons

CHORIZO & HALLOUMI SKEWERS

Matt's pineapple, red chilli & spring onion salsa, roasted red pepper tapenade & fresh coriander

FRENCH SOFT GOAT'S CHEESE & POACHED PEAR * v n

Goat's cheese rolled in crushed hazelnuts with thyme & lemon served with poached pear, cranberry port & orange chutney and dressed watercress

CANAPÉS

Goat's cheese & caramelised onion tart, tomato bruschetta & whipped feta, spiced falafel * v

SAUTÉED SCALLOPS

Pea purée, Serrano ham crisps, sundried tomatoes & pea shoots

MUSHROOM & TRUFFLE RISOTTO *

Arborio rice, oyster, chestnut & flat mushrooms, cream & Grana Padano

COURGETTE & SWEETCORN FRITTERS ve n

Homemade spiced fritters, carrot, raisin & orange salad, red pepper tapenade, hummus & toasted dukka

MAIN COURSES

ROSEMARY MARINATED PRIME LAMB RUMP

Wholegrain mustard & herb crusted, buttered baby carrots, Tenderstem® broccoli & dauphinoise potatoes with rosemary & thyme jus

GRILLED HAKE IN LEMON & PARSLEY CRUMB *

Served with mini buttered new potatoes, sautéed leeks & asparagus with a white wine, spinach & cream sauce

HONEY GLAZED DUCK BREAST *

Spiced red cabbage, pommes purée, buttered green beans & cranberry & red wine jus

21 DAY AGED 170g FILLET STEAK (+£5)

Pommes pont-neuf, salt & vinegar crispy shallots, grilled cherry tomatoes, dressed watercress & peppercorn sauce

CHARGRILLED CAULIFLOWER STEAK ve

Served with a spiced fregola, olive & date salad, preserved lemon, chilli & herb dressing, pomegranate & fresh coriander

DUO OF PORK *

Serrano ham wrapped fillet & honey glazed belly pork with braised savoy cabbage & pancetta, wholegrain mustard sauce & dauphinoise potatoes

DESSERTS

CHOCOLATE & SALTED CARAMEL TART

White & dark chocolate ganache tart served with vanilla ice cream

TIRAMISU TORTE

Sponge soaked in coffee & marsala wine, layered with cream & chocolate

LEMON TART v

With blood orange sorbet

WARM RASPBERRY, FRANGIPANE & ALMOND TART v n

Served with vanilla ice cream & raspberry coulis
Vegan option available

RASPBERRY & WHITE CHOCOLATE ETON MESS * v

Raspberry sorbet, strawberries, crushed meringue & Chantilly cream

DIETARY INFORMATION

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes.

v = made with vegetarian ingredients

ve = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this.

If you require more information, please ask your server.

n = this dish contains nuts

* = this dish contains alcohol

Fish dishes may contain small bones. Weights stated are approximate uncooked weights. Live nutrition information is available online.

All items are subject to availability. 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.