



ego  
mediterranean

*Celebrate*

THE FESTIVE SEASON AT EGO

# FESTIVE LUNCH MENU 2024

2 COURSES £29.95    3 COURSES £33.95

## APPETISERS

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BAKED SOURDOUGH BOULE, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR & NETHEREND BUTTER * v	£4.95
GRILLED PITTA with HUMMUS, TOASTED DUKKA & GARLIC INFUSED OIL ve n	£5.95
STONEBAKED GARLIC PIZZA BREAD v	£6.75
with TOMATO v	£7.95
with MOZZARELLA v	£8.45
with 1/2 MOZZARELLA & 1/2 TOMATO v	£8.95

## STARTERS

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SPICED CARROT & ORANGE SOUP v	
Served with fresh baked bread & Netherend butter	
GARLIC MUSHROOMS v	
Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette	
<i>Vegan option available</i>	
CHICKEN LIVER & ROSEMARY PÂTÉ	
With clarified butter, pink peppercorns, toasted bread & spiced plum chutney	
GAMBAS AL PIL PIL (+£1.50)	
King prawns pan fried with garlic & chilli olive oil served with toasted bread	
BREADED CAMEMBERT * v	
Panko breaded Camembert with mixed dressed leaves & Cranberry, Port & Orange chutney	
KING PRAWN COCKTAIL *	
Poached prawns, shredded baby gem, cucumber & sundried tomatoes with Marie Rose sauce & granary bread	

## SIDES

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ROASTED BRUSSELS SPROUTS, PANCETTA & CHESTNUTS n	£3.95
TENDERSTEM® BROCCOLI v	£3.95
SPICED BRAISED RED CABBAGE * ve	£3.45
PIGS IN BLANKETS, HONEY & WHOLEGRAIN MUSTARD GLAZE	£5.95

v vegetarian    ve vegan    n contains nuts    \* contains alcohol

## MAIN COURSES

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### CONFIT GRESSINGHAM DUCK LEG \*

Served with pommes puree, spiced braised red cabbage, buttered green beans & thyme jus

### PAN ROASTED TURKEY ESCALOPE \*

Wrapped in bacon with sage & onion stuffing, cranberry & red wine jus, served with roasted new potatoes, parsnips, carrots & Brussels sprouts

### DUO OF PORK \*

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

### 21 DAY AGED 227g PRIME RUMP STEAK

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries **Upgrade to 170g Fillet +£6**

### SLOW COOKED BEEF BOURGUIGNON \*

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

### FESTIVE NUT ROAST \* **ve n**

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

### PAN-ROASTED COD SUPRÊME \*

Served with baby potatoes, peas, leek & asparagus in a white wine, cream & Grana Padano sauce

### CHICKEN CHASSEUR \*

Pan-roasted chicken supreme with sautéed mushrooms in a red wine, tomato & tarragon sauce, served with crushed new potatoes & buttered green beans

### BUTTERNUT SQUASH, LENTIL & CUMIN WELLINGTON \* **ve**

Served with balsamic roasted beetroot, sautéed kale & preserved lemon, chilli & herb dressing

*A Junior version of our Turkey Escalope or Festive Nut Roast are available as part of our Junior menu*

## DESSERTS

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### WARM APPLE & CINNAMON PIE **v**

Served with vanilla custard

### WARM TRIPLE CHOCOLATE BROWNIE **v**

Triple chocolate brownie, chocolate sauce & vanilla ice cream

### LEMON TART \* **v**

With Chantilly cream & raspberry coulis

### TRADITIONAL CHRISTMAS PUDDING \* **n v**

Served warm with brandy sauce & redcurrants

### STICKY TOFFEE PUDDING **v**

Warm date sponge pudding, toffee sauce & vanilla ice cream

### WARM RASPBERRY, FRANGIPANE & ALMOND TART **v n**

Served with vanilla ice cream & raspberry coulis

*Vegan option available*

### JUDE'S ICE CREAM **v**

Choice of 3 scoops of vanilla, chocolate, strawberry or honeycomb



### 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.