

ego  
mediterranean

*Celebrate*

CHRISTMAS DAY AT EGO

# CHRISTMAS DAY 2024

## 4 COURSES

### CANAPÉS

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

### STARTERS

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#### SPICED CARROT & ORANGE SOUP v

Served with fresh baked bread & Netherend butter

#### HOT KILN SMOKED SALMON

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

#### GARLIC MUSHROOMS ve

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley served on toasted bloomer with pea shoots

#### CHICKEN LIVER & ROSEMARY PÂTÉ

Clarified butter & pink peppercorns, toasted bread & spiced plum chutney

#### SAUTÉED SCALLOPS

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

#### 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

#### KING PRAWN COCKTAIL \*

Poached prawns, shredded baby gem, cucumber & sundried tomatoes with Marie Rose sauce & granary bread

#### MUSHROOM & TRUFFLE RISOTTO \*

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

### MAIN COURSES

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#### DUO OF PORK \*

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

#### HAND CARVED TURKEY BREAST \*

With sage & onion stuffing, pigs in blankets with roasted potatoes, parsnips, carrots, braised red cabbage & Brussels sprouts served with cranberry & red wine jus

#### SLOW COOKED BEEF BOURGUIGNON \*

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

#### PAN ROASTED SALMON SUPRÊME \*

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

#### 21 DAY AGED 170g FILLET STEAK

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

#### CONFIT GRESSINGHAM DUCK LEG \*

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

#### FESTIVE NUT ROAST \* ve n

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

#### BUTTERNUT SQUASH, LENTIL

#### & CUMIN WELLINGTON \* ve

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

### DESSERTS

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#### APPLE & BLACKBERRY CRUMBLE v

Served with warm custard or vanilla ice cream

#### LEMON TART v

With blood orange sorbet

#### WARM TRIPLE CHOCOLATE BROWNIE v

Triple chocolate brownie, chocolate sauce & vanilla ice cream

#### WARM RASPBERRY, FRANGIPANE

#### & ALMOND TART v n *Vegan option available*

Served with vanilla ice cream & raspberry coulis

#### RASPBERRY & WHITE CHOCOLATE ETON MESS \* v

Raspberry sorbet, strawberries, crushed meringue & Chantilly cream

#### TRADITIONAL CHRISTMAS PUDDING \* v n

Served warm with brandy sauce & redcurrants

### 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.