

Celebration

3 COURSES £34.95 PER PERSON
INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

SOUP DU JOUR **v**

Soup of the day served with baked sourdough

CHICKEN LIVER PÂTÉ *

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

CHARGRILLED MERGUEZ SPICED LAMB KÖFTAS

Served with carrot, orange & raisin salad, mint yoghurt & toasted pitta

GARLIC MUSHROOMS **v**

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette
vegan option available

GRILLED GOAT'S CHEESE * **v**

Served with caramelised onions, toasted brioche & orchard apple chutney

SALMON & DILL FISHCAKE

Soft poached egg, lemon & dill hollandaise and mixed leaves

MAINS

DUO OF PORK

Serrano ham wrapped fillet & honey glazed belly pork, with sautéed chorizo, black pudding & baby spinach, pommes purée & thyme sauce

MOROCCAN-STYLE LAMB **n**

Slow-cooked spiced lamb & vegetables, cous cous, pickled red onions & flaked almonds with toasted pitta bread & mint yoghurt

PAN-ROASTED CHICKEN SUPRÊME *

With creamed leek, pea, mushroom, tarragon & truffle gnocchi

PAN-ROASTED COD SUPRÊME *

Served with crushed baby potatoes, peas & asparagus in a white wine, mustard, cream & mussel sauce

227g RUMP or 227g SIRLOIN + £4 supplement

Chargrilled and served with confit tomato, grilled mushroom, dressed rocket & skin-on fries

COURGETTE & SWEETCORN FRITTERS * **ve**

Homemade fritters with chilli, cumin & coriander, carrot, raisin & orange salad, hummus & apricot harissa

DESSERTS

CALLEBAUT WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE **v**

Glazed white chocolate & vanilla custard, rippled with raspberry coulis

TRIPLE CHOCOLATE BROWNIE **v**

Served warm with chocolate flavoured sauce & salted caramel ice cream

STICKY TOFFEE PUDDING **v**

Warm date sponge pudding, toffee sauce & vanilla ice cream

LEMON TART **v**

Served with raspberry coulis & raspberry sorbet

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

Served with vanilla ice cream & raspberry coulis
vegan option available



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 ordering.

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. Our fish has been carefully filleted, however some small bones may remain.

Full nutritional information for all dishes can be found on our website. Weights stated are approximate uncooked weights.

* = this dish contains alcohol. Always drink responsibly. **n** = this dish contains nuts.

All items may be subject to availability. Photos are for illustrative purposes only. Prices include VAT at the current rate.

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