

The background is a warm, golden-yellow color with a subtle, textured pattern. It features faint, stylized illustrations of wine glasses and olive branches with leaves, creating a sophisticated and celebratory atmosphere.

ego
mediterranean

Celebration Menu

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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