

ego
mediterranean



CELEBRATION MENU

STARTERS

SOUP DU JOUR (v)

Soup of the day served with fresh bread

CHICKEN LIVER & ROSEMARY PÂTÉ

With clarified butter & pink peppercorns, toasted bread
& Maria's chilli tomato marmalade

AVOCADO & PRAWN COCKTAIL

Poached king prawns, avocado, piquillo peppers,
cucumber & rocket with Marie Rose sauce

BREADED CAMEMBERT (v)

Camembert wedges served with mixed leaves & cranberry compote

CALAMARI FRITTI

Paprika floured squid rings, aioli & fresh lemon

MAIN COURSES

DUO OF BELLY PORK & PORK FILLET

Slow roast honey glazed pork belly, prosciutto wrapped pan-roasted pork fillet
with honey thyme red wine jus, green beans & dauphinoise potatoes

PAN ROASTED COD LOIN

On wilted spinach with white wine tarragon cream sauce & crushed new potatoes

CHARGRILLED 8OZ SIRLOIN

With peppercorn sauce, grilled vine plum tomato, rocket, onion rings & skin-on fries

ROASTED LAMB RUMP

With mustard herb crust, served pink on minted pea purée
with rosemary red wine jus & dauphinoise potatoes

ROAST MEDITERRANEAN VEGETABLE & FETA TART (v) (n)

Topped with rocket & served with warm arrabiata sauce & basil pesto

DESSERTS

CLASSIC CRÈME BRÛLÉE

Sugar glazed baked vanilla pod custard

SALTED CARAMEL & MILK CHOCOLATE TART (n)

Served with vanilla ice cream

STICKY TOFFEE PUDDING

Steamed sponge date pudding with toffee sauce & vanilla ice cream

TIRAMISU

Coffee & mascarpone sponge pudding with chocolate fudge sauce

3 COURSES £26.95 PER PERSON
GLASS OF PROSECCO ON ARRIVAL

(v) suitable for vegetarians (n) contains nuts