

# Blue Strawberry Bistrot

## SUNDAY LUNCH MENU

12.00-last bookings 4.00pm

Two course lunch £23.95 Third course from £4.50

Please advise us of any food allergies or specific dietary requirements before ordering  
All dishes marked with (gf) either are or can be adapted to suit gluten free

### STARTERS

- (v)Spicy sweet potato & butternut squash  
or roasted tomato & red pepper (gf)
- Blue Strawberry Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts, crispy croutons, dressed leaves (gf)
- Seafood cocktail: crayfish tails & prawns in Marie Rose sauce topped with King prawn (gf)
- (v)Homemade shortcrust pastry tart: filled with Mediterranean vegetable & Snowdonia Cheddar, dressed leaves
- (v)Goats cheese mousse: mushroom pate, dressed pea shoots & tomato salad; savoury cheese pastry
- Pulled pork & chicken liver pate: home-made fig chutney, toasted onion & thyme bread (gf)
- Smoked salmon bubble cake: served with poached egg, Hollandaise sauce (gf)
- Maldon smoked salmon served with smoked mackerel pate, beetroot salmon gravadlax, fennel slaw, toasted wholemeal bread (gf)

### MAIN COURSE

- Roast sirloin of Scottish beef: cooked to your liking, with Yorkshire pudding (gf)
- Free range chicken breast: sage n' onion stuffing, Yorkshire pudding, roast gravy (gf)
- Slow roasted belly of pork: sage n' onion stuffing, crispy crackling, roast gravy (gf)
- Steak & mushroom pie: topped with suet crust pastry, mashed potatoes
- Fillet of seabass: lemon & pea risotto, cherry tomatoes
- 10oz Veal cutlet: served pink, peppercorn sauce, rocket & Parmesan salad (gf)
- (v)Wild mushroom tagliatelle pasta: basil pesto & cream sauce, Italian Parmesan style hard cheese (gf)
- (v)Vegetable suet pudding: leek, butternut squash, sage & sweet potato with vegetable gravy
- Venison rump: served pink, braised red cabbage, chestnut & redcurrant sauce (gf)
- Grilled peppered skate wing: hand cut chips, Tartare sauce (gf)
- Salmon fillet & seared scallops: lobster bisque, buttered curly kale, new potatoes (gf)

All main courses served with roast potatoes, honey & mustard roasted parsnips, fresh vegetables

### DESSERTS £6.50

MINI DESSERTS £4.50 each

Vanilla panna cotta: passion fruit & Prosecco jelly (gf)  
Chocolate & Baileys brownie trifle

- Crème brulee: homemade biscuit (gf)
- Steamed spotted dick & custard
- Baked meringue Pavlova: pineapple & passion fruit compote, Chantilly cream (gf)
- Spiced vanilla cheesecake on a carrot cake base: raspberry coulis
- Mincemeat & apple frangipan tart: homemade spiced fruit ice cream
- Selection of ice creams & sorbets (gf)
- Trio of British cheeses: fruit chutney & water biscuits £2.00 supplement

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff