

# Blue Strawberry Bistrot

## SAMPLE Sunday Lunch Menu

Two course lunch £24.95  
Third course from £6.95

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

### Now serving Afternoon Tea (Mon-Sat 12:00-5pm)

£19.50 per person- 24 hours' notice, £10pp deposit & booking required  
Selection of sandwiches, cakes & homemade scones (vegetarian & gluten free options available)  
Selection of teas & coffees

## STARTERS

Chef's soup of the day  
(v) Goat's cheese mousse: fig jam, garlic crostinis, (gf)  
Blue Strawberry Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts, crisp croutons, dressed mixed leaves (gf)  
Seafood cocktail: crayfish tails & prawns in Marie Rose sauce (gf)  
(v) Penne Pasta "Arrabiata": tomato, garlic & chilli sauce  
Caeser Salad  
Smoked Salmon Platter: capers and red onion

## MAIN COURSE

Roast sirloin of Scottish beef: cooked to your liking, with Yorkshire pudding (gf)  
Roasted free range chicken: Pommes Anna, mushroom & port sauce  
Slow roasted belly of pork: sage n' onion stuffing, crispy crackling, roast gravy (gf)  
Confit Duck Leg: braised red cabbage & fondant potato  
Steak & mushroom pie: baked with a suet crust lid, mash potato  
Oriental garlic King Prawns: with oriental vegetables in garlic & herb butter  
Salmon Fillet: butted spinach, saffron rice, lobster bisque (gf)  
(v) Mushroom Stroganoff: savoury rice  
(v) Vegetable Pie: mashed potatoes

All main courses served with roast potatoes, fresh vegetables, peas & baby onions

## DESSERTS £6.95

*Please note: - if a brought in celebration cake is consumed instead of dessert, a "cakage" charge of £2 per person will be made*

Meringue Pavlova: local berry compote & Chantilly cream  
Sticky Toffee Pudding Waffle: ice cream  
Summer Berry & white chocolate cheesecake  
English Strawberries & cream (gf)  
Profiteroles: chocolate sauce  
Chocolate brownie waffle: ice cream  
Crème Brulee: biscotti  
Cheeseboard: selection of cheeses, biscuits & fruit chutney  
Selection of ice creams & sorbets (gf)

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