

The Blue Strawberry

~~AFERNONIA~~ Bristrot

available Monday – Sunday from 1.00pm – 4.00pm
£25 for 2 people, £37.50 with a bottle of prosecco

SUNDAY LUNCH EAT OUT AT HOME MENU (Takeaway that is) Available 11.30pm-5.00pm

Two course lunch £22.00 third course £3.00

This menu may be subject to possible changes due to supplies please check on social media for information
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

Time slots will be allocated for collection please give us as much notice as possible even if you want to order for a few days' time. This is a collection only-sorry no delivery service available
Please call us 01245 381333 to place order & to pay by debit or credit card
Please DO NOT order via Facebook or email

STARTERS

- (v) Homemade soup of the day: with roll & butter (gf)
- Mediterranean fish soup: (shellfish based) with roll & butter
- (v) Mushroom & goats cheese pate: red onion jam crostini & mixed leaves (gf)
- Prawn & crayfish cocktail: with Marie Rose sauce (gf)
- The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)
- Chicken liver pate: red onion jam & crostinis (gf)

MAIN COURSE

- Roast Sirloin of beef: (pink or well done) Yorkshire pudding (gf)
- Roast Norfolk turkey: sausage meat stuffing & chipolata (gf)
- Slow roast belly of pork: crispy crackling (gf)
- Pie/pudding of the day: gravy & mashed potato
- Fillet of salmon: creamy leeks & new potatoes
- (v) Savoury tart of the day: sweet potato frites & mixed salad

All main courses served with roast potatoes & fresh vegetables

DESSERTS

- Meringue Pavlova: lemon curd, raspberry compote & Chantilly cream (gf)
- Mango & lime cheesecake: pineapple compote
- English Strawberries & cream (gf)
- Chocolate hazelnut & salted caramel tart: "Rossi" ice cream
- Profiteroles: chocolate sauce