

Blue Strawberry Bistro

CHRISTMAS DAY LUNCH 2020

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

STARTERS

- (v) Roasted tomato & red pepper soup (gf)
- (v) Mediterranean fish soup (gf)
- Blue Strawberry Salad: continental leaves tossed with prawns, grilled cured bacon, Stilton, roasted cashew nuts & crispy croutons, topped with a king prawn (gf)
- Ham hock, parsley, truffle & grain mustard terrine served with piccalilli & crostini (gf)
- King prawns, monkfish & king scallop baked in Thermidor sauce
- (v) Brie, cranberry jam & spinach tart: served with mixed leaves
- Seafood Platter: Maldon smoked salmon, smoked halibut, king prawns & crayfish tails in Marie Rose sauce, smoked mackerel pate with crostini (gf)

MAIN COURSE

- Roasted fresh Norfolk turkey breast & molasses-glazed gammon served with baby chipolatas & homemade sausage, thyme & chestnut stuffing (gf)
- Half free range Aylesbury roast duck: bok choy, orange, ginger & brandy sauce (gf)
- Fillet steak "Wellington": (pink or well done) topped with pate & mushroom duxelle (gf)
- Pan fried fillets of seabass, salmon, king prawn & king scallop, charlotte potatoes, lobster bisque (gf)
- Haunch of venison: (pink) served with red cabbage & plums roasted in port sauce (gf)
- (v) Traditional nut roast: with rich vegetable gravy (gf)
- (v) Mushroom wellington: in puff pastry with mushroom fricassee sauce

All main courses served with roasted potatoes & honey, mustard parsnips,
Fine beans, Brussel sprouts, carrots

DESSERTS

- Traditional Christmas spiced pudding & hot brandy custard (gf)
- Crème brulee & homemade biscuit (gf)
- Apple & Mincemeat tart: Christmas pudding ice cream
- Mini chocolate & orange cup: served with tuille biscuit (gf)
- Mango & lime cheesecake: pineapple & passion fruit compote
- Pear, hazelnut & chocolate Meringue Pavlova (gf)
- Trio of British cheeses with fruit chutney & water biscuits
- Selection of ice cream & sorbet

FILTER COFFEE OR TEA & PETIT FOURS

(Sorry no cappuccinos, espressos etc due to "gremlins" in the coffee machine)

Adults £97.50

Children under 12 £49.95

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