

The Blue Strawberry

Bistro

SUNDAY 17th JANUARY

TAKEAWAY – EAT OUT AT HOME MENU

Available 12.00 noon - 4.00pm

Menus are updated for following week

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

(vegan) Marinated olives: with sundried tomatoes (gf)	3.95
(v) Homemade soup of the day (gf): with roll & butter	4.95
(vegan) Homemade soup: with bread roll & vegetable spread	4.95
(v) Garlic ciabatta bread with or without cheese (gf)	3.50/3.95
Prawn cocktail: prawns with Marie Rose sauce (gf)	6.95
(vegan) Mushroom pate: red onion jam crostini & mixed leaves (gf)	5.95
The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)	6.95
Chicken liver pate: red onion jam & crostinis (gf)	6.95

TRADITIONAL ROAST 15.95

Roast Sirloin of beef: (pink or well done) Yorkshire pudding (gf)

Roast Norfolk turkey: sausage meat stuffing & chipolata (gf)

Slow roast belly of pork: mashed potato, crispy crackling & roast gravy (gf)

All roasts served with medley of fresh vegetables & roast potatoes

MAIN COURSE

Steak & mushroom pie: mashed potato & gravy	12.95
Homemade (6oz) beef OR chicken burger: melted Brie; red onion marmalade & skin on fries	10.95
Pad Thai curry: chicken, (vegan) "seitan" or prawn (£2 supplement) with udon noodles	13.95
(vegan) Mushroom & cashew nut Wellington: new t (gf)	13.95
Fillet of salmon: roasted root vegetables & potatoes	13.95
Fish n chips: fresh haddock in beer batter or breaded scampi Tartare sauce	13.95
Seafood Thermidor tart: salmon, haddock, king prawns & crayfish tails served with skin on fries	15.95

DESSERTS 5.50

Meringue Pavlova: fruit compote & whipped cream (gf)
Warm treacle tart & ice cream
Vanilla cheesecake: fruit compote
Profiteroles: chocolate sauce
(vegan) Chocolate brownie & ice cream (gf)
Trio of ice creams

A suggested "Takeout to Help out" gratuity of 10% will go directly to the staff that are working in these difficult times

No monies will be held back by The Blue Strawberry