

# The Blue Strawberry Bistrot

## BLUE MONDAY TAKEAWAY

"EAT OUT AT HOME MENU"

Available 1.00pm - 8.00pm

Two courses £15.00 Third course £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

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)
- (v) Homemade soup of the day (gf): with roll & butter
- (vegan) Homemade soup: with bread roll & vegetable spread
- (v) Garlic ciabatta bread with or without cheese (gf)
- Prawn & crayfish cocktail: Marie Rose sauce (gf)
- (vegan) Mushroom pate: red onion jam crostini & mixed leaves (gf)
- (vegan) Oriental seitan & vegetable spring roll: sweet chilli dip
- Oriental pulled pork spring roll: sweet chilli dip
- The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)
- Chicken liver pate: red onion jam & crostinis (gf)

### MAIN COURSE

- Sirloin steak (10oz) (cooked medium or well done) chips, grilled tomato & mushroom (gf) £4.00 supplement
- Slow roast belly of pork: mashed potato, crispy crackling & roast gravy (gf)
- Chicken & leek pie: mashed potato & gravy
- Chicken breast escalope: layered with ham, spinach & glazed with Cheddar rarebit, sautéed potatoes (gf)
- (vegan) curried cauliflower steak: spiced pye lentils, raita dip
- (v) Cornish Brie, spinach & red onion jam tart: mixed salad & sweet potato chips
- (vegan) Mushroom & cashew nut Wellington: new potatoes
- Fillet of salmon: pea & lemon risotto (gf)
- Fish n chips: fresh haddock in beer batter or breaded scampi Tartare sauce
- Blue Strawberry Lasagne: garlic bread & mixed salad

### SIDES

Onion rings with garlic mayo'	3.50	Creamy mash	3.95
Buttered new potatoes	2.95	Fresh vegetables (for 1 or2)	2.25/3.95
Garden peas	2.95	Mixed salad	3.25
Dauphinoise potatoes	3.50	Chips	3.50
Cauliflower cheese	3.50	Garlic mayo'	1.00

### DESSERTS

- Meringue Pavlova: cherry & brandy compote, Chantilly cream (gf)
- White chocolate: cheesecake: strawberry compote
- Profiteroles: toffee sauce
- (vegan) Sticky toffee pudding & 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