

# Blue Strawberry Bistrot

## CHRISTMAS DAY LUNCH 2021

All menu choices be advised by 1<sup>st</sup> December 2021

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

- (vegan) 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)
- (vegan) baked tomato, vegan Mozzarella & sun blushed tomato "Bon Bons" served with chilli jam (gf)

### MAIN COURSE

- Roasted fresh Norfolk turkey breast & molasses-glazed gammon served with baby chipolatas & homemade sausage, thyme & chestnut stuffing (gf)
- Free range duck breast:(served pink) 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)
- (vegan) Classic nut roast-vegan roast potatoes & gravy (gf)
- (vegan) Mushroom & cashew nut wellington- vegan roast potatoes & gravy

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)
- (vegan) Sticky toffee 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

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

**Please use this form ONLY to send in Christmas Day choices**

Name \_\_\_\_\_ Company \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Telephone (day) \_\_\_\_\_ (evening) \_\_\_\_\_

Please complete this form **ONLY AFTER** having made your provisional booking & paid your deposit  
Complete your party's menu selection and post this form to The Blue Strawberry Bistrot at the address below for the attention of the Manager by 1<sup>st</sup> December 2021 or email [info@bluestrawberrystrot.co.uk](mailto:info@bluestrawberrystrot.co.uk)

Date of Reservation \_\_\_\_\_ Time \_\_\_\_\_ No. in Party \_\_\_\_\_

**MENU SELECTION (Number of each dish required):**

Tomato & red pepper soup : \_\_\_\_\_ No: \_\_\_\_\_

Mediterranean fish soup : \_\_\_\_\_ No: \_\_\_\_\_

Blue Strawberry Salad: \_\_\_\_\_ No: \_\_\_\_\_

Ham hock terrine: \_\_\_\_\_ No: \_\_\_\_\_

King prawns Thermidor: \_\_\_\_\_ No: \_\_\_\_\_

Brie tart: \_\_\_\_\_ No: \_\_\_\_\_

Seafood platter: \_\_\_\_\_ No: \_\_\_\_\_

Bon Bons: \_\_\_\_\_ No: \_\_\_\_\_

**TOTAL STARTERS** \_\_\_\_\_ **No:**

Roast turkey: \_\_\_\_\_ No: \_\_\_\_\_

Duck breast: \_\_\_\_\_ No: \_\_\_\_\_

Fillet steak Wellington: \_\_\_\_\_ No: \_\_\_\_\_

Seabass, salmon, prawns, scallops: \_\_\_\_\_ No: \_\_\_\_\_

Venison: \_\_\_\_\_ No: \_\_\_\_\_

Nut roast: \_\_\_\_\_ No: \_\_\_\_\_

Mushroom Wellington: \_\_\_\_\_ No: \_\_\_\_\_

**TOTAL MAIN COURSE** \_\_\_\_\_ **No:**

Christmas pudding: -please state if Gluten free \_\_\_\_\_ No: \_\_\_\_\_

Crème brulee: -please state if Gluten free \_\_\_\_\_ No: \_\_\_\_\_

Sticky toffee pudding: \_\_\_\_\_ No: \_\_\_\_\_

Mini chocolate & orange cup: \_\_\_\_\_ No: \_\_\_\_\_

Mango & lime cheesecake: \_\_\_\_\_ No: \_\_\_\_\_

Pavlova: \_\_\_\_\_ No: \_\_\_\_\_

British cheeses: \_\_\_\_\_ No: \_\_\_\_\_

Ice creams & sorbets: \_\_\_\_\_ No: \_\_\_\_\_

**TOTAL DESSERT** \_\_\_\_\_ **No:**

To avoid confusion on the day please retain a copy of this form. Please advise us at least one week prior if there are any alterations.