

# Blue Strawberry Bistrot

## CHRISTMAS PARTY MENU 2021

Available Lunch & Dinner Monday–Friday

1<sup>st</sup>-23<sup>rd</sup> December

Three course lunch £27.95

Three course dinner £32.95

Parties of eight or more to pre order from this menu only

### STARTERS

(vegan) Spicy parsnip, apple & chestnut (gf) or (v) broccoli & blue cheese soup (gf)

Blue Strawberry Salad: king prawns, grilled cured bacon,

Stilton, roasted cashew nuts & crispy croutons, dressed leaves (gf)

Chicken liver pate: red onion marmalade served with crostini (gf)

Seafood cocktail: crayfish tails & prawns in Marie Rose sauce topped with twist of smoked salmon (gf)

(v) Brie, cranberry jam & spinach tart: dressed leaves

(vegan) Mushroom & garlic pate: dressed pea shoot & tomato salad; garlic crostinis (gf)

Salt & pepper squid: garlic mayo dip

Maldon smoked salmon served with potted smoked mackerel pate & bellinis (gf)

### MAIN COURSE

Roasted Norfolk turkey breast: molasses glazed gammon, baby chipolata,

Homemade sausage, thyme, chestnut, cranberry and apricot stuffing & roast potatoes (gf)

Char-grilled prime sirloin steak (8oz): jug of green peppercorn sauce & chips (gf) £2 supplement

Free range chicken breast: wild mushroom fricassée & savoury rice (gf)

Slow roasted belly of pork: crispy crackling & red wine sauce, mashed potato (gf)

Baked Salmon fillet: filled with lemon chive cream cheese, wrapped in filo pastry: saffron, tomato & herb cream sauce, new potatoes

Steak & ale pie: served with mashed potatoes

Fillet of seabass: vegetable & egg noodles, prawn cake with garlic & chilli, soy & ginger dipping sauce

Confit duck leg: cherry, brandy & orange compote with Dauphinoise potatoes (gf)

(vegan) Mushroom & cashew nut wellington: new potatoes, vegan gravy (gf)

(vegan) Steamed suet pudding: leek, butternut squash, sage & sweet potato, vegetable gravy, new potato

All main courses served with fresh vegetables

### DESSERTS

#### MINI DESSERTS

Lemon posset: homemade shortbread biscuit (gf)

or

(vegan) Chocolate & orange cup: served with biscotti (gf)

Traditional homemade spiced Christmas pudding: hot brandy custard (gf)-please state if Gluten free

(v) Crème brulee: homemade biscuit (gf) -please state if Gluten free

Apple & mincemeat tart: rum & raisin ice cream

(Vegan) Oreo chocolate torte: ice cream

(v) Meringue Pavlova: sweet chestnut Chantilly cream & black cherry compote (gf)

Mango & lime cheesecake: pineapple & passion fruit compote

Trio of British cheeses: fruit chutney & crackers

Selection of ice creams & sorbets (gf)

Price includes VAT. Optional 10% service will be added to total bill

PLEASE NOTE: Drinks & food bills cannot be paid individually. We will issue only

ONE bill per table, however all bills will be itemised

Please see over for booking form

Please use this form ONLY to send in choices

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

Address \_\_\_\_\_

Email \_\_\_\_\_

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

Please complete this form **ONLY AFTER** having made your provisional booking by telephone. 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@bluestrawberrybistrot.co.uk](mailto:info@bluestrawberrybistrot.co.uk)

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

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

Spicy parsnip soup : \_\_\_\_\_ No: \_\_\_\_\_

Broccoli & blue cheese soup : \_\_\_\_\_ No: \_\_\_\_\_

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

Chicken liver pate: \_\_\_\_\_ No: \_\_\_\_\_

Seafood cocktail: \_\_\_\_\_ No: \_\_\_\_\_

(v) Brie tart: \_\_\_\_\_ No: \_\_\_\_\_

(vegan) Mushroom pate: \_\_\_\_\_ No: \_\_\_\_\_

Squid: \_\_\_\_\_ No: \_\_\_\_\_

Smoked salmon: \_\_\_\_\_ No: \_\_\_\_\_

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

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

Sirloin steak: \_\_\_ Rare: \_\_\_ Medium: \_\_\_ Well Done: \_\_\_\_\_ No: \_\_\_\_\_

Chicken breast: \_\_\_\_\_ No: \_\_\_\_\_

Belly of pork: \_\_\_\_\_ No: \_\_\_\_\_

Baked salmon: \_\_\_\_\_ No: \_\_\_\_\_

Steak & ale pie: \_\_\_\_\_ No: \_\_\_\_\_

Seabass fillet: \_\_\_\_\_ No: \_\_\_\_\_

Duck leg: \_\_\_\_\_ No: \_\_\_\_\_

(v) Mushroom tower: \_\_\_\_\_ No: \_\_\_\_\_

(v) Suet pudding: \_\_\_\_\_ No: \_\_\_\_\_

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

Mini lemon posset: -please state if Gluten free \_\_\_\_\_ No: \_\_\_\_\_

Mini chocolate cup: -please state if Gluten free \_\_\_\_\_ No: \_\_\_\_\_

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

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

Oreo chocolate torte: \_\_\_\_\_ No: \_\_\_\_\_

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

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

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

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

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

Bottomless cafetiere coffee £2.95: \_\_\_\_\_ No: \_\_\_\_\_

Bottomless Tea £2.50: \_\_\_\_\_ 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.

## Christmas at The Blue Strawberry 2021

Monday-Saturday open all day from 11.00am til late

Sunday Lunch: 12.00-6.30 (last bookings) two courses £25.95 Third course £6.95

Afternoon tea: Monday-Saturday 12-5.00pm £22.50 must be pre booked

Not available Christmas Eve, Christmas Day, New Year's Eve or New Year's Day  
(non-returnable of £10 per person payable on booking)

Christmas Eve lunch Noon-3.30: normal lunch menu

Christmas Eve: three course A la Carte dinner £39.95 from 5.30- 8.30 (last bookings)

Christmas Day: three courses, coffee & petit fours £97.50 12-4.30pm (last bookings)

Boxing Day & 27<sup>th</sup>: CLOSED- staff Christmas & Boxing Day

December 28<sup>th</sup>: open for brunch n lunch 10.00-4.00pm Closed for dinner

News Eve Brunch n Lunch: Individual priced menu 11.00-4.00pm (last bookings)

New Year's dinner: CLOSED

Saturday 1<sup>st</sup> January: Brunch n Lunch priced menu 10-4.30pm (last bookings)

1st January dinner: CLOSED

Sunday 2<sup>nd</sup> January: 12.00-6.30 (last bookings) two courses £25.95 Third course £6.95

Monday 3<sup>rd</sup> January: All back to normal (ish)