

CHRISTMAS PARTY MENU 2022

Available Lunch & Dinner Monday–Friday

1st-23rd December

Three course lunch £27.95

Three course dinner £32.95

This menu is available for all parties but **MUST** be pre ordered

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 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: lobster sauce, new potatoes

½ Roast duck: 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

Vanilla panna cotta topped with orange jelly, shortbread biscuit (gf)

or

(vegan) cherries jubilee & vanilla ice cream (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

(Vegan) chocolate brownie: chocolate sauce, vanilla ice cream

(v) Meringue Pavlova: Chantilly cream, pineapple & mango compote (gf)

Baileys & coffee cheesecake:

Profiteroles: filled with praline cream, salted caramel sauce, Rossi ice cream

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 1st December 2021 or email 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.