

CHRISTMAS DAY LUNCH 2022

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) Red pepper mousse & mushroom & garlic pate: toasted ciabatta (gf)

MAIN COURSE

- Roasted fresh Norfolk turkey breast & molasses-glazed gammon served with baby chipolatas & homemade sausage, thyme & chestnut stuffing (gf)
- Half slow roast duck: 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 £99.95

Children under 12 £49.95

For your convenience a suggested gratuity of 12.5% 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 1st December 2022 or email info@bluestrawberrymbistrot.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: _____

Red pepper mousse: _____ No: _____

TOTAL STARTERS _____ **No:**

Roast turkey: _____ No: _____

Half breast: _____ No: _____

Fillet steak Wellington: (Pink) _____ No: _____

Fillet steak Wellington: (Well done) _____ 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.

<u>ANY ADDITIONAL INFORMATION</u>
