

CHRISTMAS DAY LUNCH 2023

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

Please note all food to be pre ordered by 1st Decemeber

STARTERS

- (vegan) Roasted tomato & red pepper soup (gf)
- (vegan) Spiced cauliflower & apple (gf)
- (v) Blue Strawberry Salad: continental leaves tossed with prawns, grilled cured bacon, Stilton, roasted cashew nuts & crispy croutons, topped with a king prawn (gf) (Vegan option available)
- Homemade chicken liver pate: red onion marmalade & crostinis (gf)
- Seafood tart: King prawns, monkfish & king scallop baked in Thermidor sauce
- (v) Deep fried Brie: spiced apple chutney & dressed leaves
- Seafood Platter: Maldon smoked salmon, smoked halibut, king prawns & crayfish tails in Marie Rose sauce, smoked mackerel pate with crostini (gf)
- (vegan) Beer battered cauliflower bites: harrisa 'mayo & coriander (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: braised chicory orange & brandy sauce (gf)
- Fillet steak: (pink or well done) Koffman cabbage, green peppercorn sauce, sautéed potatoes (gf)
- Pan fried seabass fillet: seafood chowder & crushed potatoes (gf)
- pan fried venison loin: (pink) served with braised red cabbage, juniper & red wine jus(gf)
- (vegan) Classic nut roast-burnt apple puree & vegan gravy (gf)
- (v) Potato gnocchi-roasted butter nut squash with sage & toasted pine nuts

All main courses served with roasted potatoes & honey, mustard parsnips,
Fine beans, Brussel sprouts, carrots

DESSERTS

- Traditional homemade spiced Christmas pudding: hot brandy custard (gf)-please state if Gluten free or vegetarian
- (v) Crème brûlée: homemade biscuit (gf)-please state if Gluten free
- (Vegan) Mulled wine & pear trifle
- (v) Meringue Pavlova: clementine & pomegranate, Chantilly cream (gf)
- (v) Triple chocolate torte:(dark, milk & white chocolate mousse on cocoa nib biscuit base) topped with ganache & served with vanilla ice cream
- (Vegan) Limoncello & raspberry tiramisu
- (v) Trio of British cheeses: fruit chutney & crackers (gf)
- (v) Selection of ice creams & sorbets (gf)

FILTER COFFEE OR TEA & PETIT FOURS

Adults £120.00

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 2023 or email info@bluestrawberrystrot.co.uk

Date of Reservation _____ Time _____ No. in Party _____

MENU SELECTION (Number of each dish required):

Tomato & red pepper soup : _____ No: _____

Cauliflower soup : _____ No: _____

Blue Strawberry Salad: _____ No: _____

Chicken liver pate: _____ No: _____

Seafood tart: _____ No: _____

Deep fried Brie: _____ No: _____

Seafood platter: _____ No: _____

Cauliflower bites : _____ No: _____

TOTAL STARTERS _____ **No:**

Roast turkey: _____ No: _____

Half roast duck: _____ No: _____

Fillet steak: (Pink) _____ No: _____

Fillet steak: (Well done) _____ No: _____

Seabass fillet: _____ No: _____

Venison: _____ No: _____

Nut roast: _____ No: _____

Potato gnocci: _____ No: _____

TOTAL MAIN COURSE _____ **No:**

(v) Mini Baileys brûlée :-please state if Gluten free _____ No: _____

(v) Mini frangipan tart: _____ No: _____

Christmas pudding:-advise vegetarian or Gluten free _____ No: _____

(v) Crème brûlée:-please state if Gluten free _____ No: _____

(vg) Mulled wine & pear trifle _____ No: _____

(v) Meringue Pavlova: _____ No: _____

(v)Triple chocolate torte: _____ No: _____

(vg)Tiramisu: _____ No: _____

(v) British cheeses: _____ No: _____

(v) 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.

ANY ADDITIONAL INFORMATION