

CHRISTMAS PARTY MENU 2023

Available Lunch & Dinner Monday-Saturday 1st-23rd December

Two course lunch £28.95 third course £7.95

Two course dinner £32.00 third course £7.95

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 crostinis (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: toasted ciabatta (gf)

Salt & pepper squid: garlic mayo dip

Maldon smoked salmon: served with potted smoked mackerel pate & blinis (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) £3.50 supplement

Free range chicken breast: wild mushroom fricassée & new potatoes (gf)

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

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

Steak & ale pie: served with mashed potato

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

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

All main courses served with fresh vegetables

DESSERTS

MINI DESSERTS

(v) Baileys brûlée (gf)

or

(v) Cherry frangipan tart: vanilla ice cream

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)

Price includes VAT. Optional 12.5% 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 2023 or email

info@bluestrawberrymbistrot.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: _____

(vg) Mushroom wellington _____ No: _____

(vg) Suet pudding: _____ 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:**

Bottomless cafetiere coffee £2.95: _____ No: _____

Bottomless Tea £2.50: _____ No: _____

ALLERGIE/DIETARY
NOTES

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.