

# CHRISTMAS PARTY MENU 2024

Available Lunch & Dinner Monday-Saturday 1st-23rd December  
Two course lunch £27.95 third course £7.95 12.00 - 4.30pm last bookings  
Two course dinner £33.95 third course £7.95 5.00pm-late  
This menu is available for all parties but **MUST** be pre ordered  
Parties of eight or more to pre order from this menu only

Warm bread rolls

## 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)  
(vegan) Mushroom & garlic pate: dressed pea shoot & tomato salad: toasted ciabatta (gf)  
Home cured beetroot gravadlax: 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)  
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) Choux bun: with chocolate sauce  
or  
(v) Mini vanilla cheesecake shot, mixed berries

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) Caramelised pineapple: vegan ice cream  
(v) Meringue Pavlova: cherry, lemon, raspberry, mango & passionfruit (gf)  
(Vegan) Tiramisù: vegan ice cream (gf)  
(v) Triple chocolate torte:(dark, milk & white chocolate mousse on cocoa nib biscuit base) topped with  
ganache & served with vanilla ice cream  
(v) Trio of British cheeses: fruit chutney & crackers (gf)  
(v) Selection of ice creams & sorbets (gf)

Bottomless cafetiere coffee / tea 3.50pp.

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 or email us:~

[info@bluestrawberrymbistrot.co.uk](mailto:info@bluestrawberrymbistrot.co.uk)

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

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

(vegan)Spicy parsnip soup : \_\_\_\_\_ No: \_\_\_\_\_

(v) Broccoli & blue cheese soup : \_\_\_\_\_ No: \_\_\_\_\_

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

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

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

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

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

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

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

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

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

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

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

(vg) Mushroom wellington \_\_\_\_\_ No: \_\_\_\_\_

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

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

(v) Mini choux bun: \_\_\_\_\_ No: \_\_\_\_\_

(v) Mini vanilla cheesecake shot: \_\_\_\_\_ No: \_\_\_\_\_

Christmas pudding:-advise vegetarian or Gluten free \_\_\_\_\_ No: \_\_\_\_\_

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

(vg) Pineapple \_\_\_\_\_ No: \_\_\_\_\_

(v) Meringue Pavlova: \_\_\_\_\_ No: \_\_\_\_\_

(vg)Tiramisu: \_\_\_\_\_ No: \_\_\_\_\_

(v)Triple chocolate torte: \_\_\_\_\_ No: \_\_\_\_\_

(v) British cheeses: \_\_\_\_\_ No: \_\_\_\_\_

(v) Ice creams & sorbets: \_\_\_\_\_ No: \_\_\_\_\_

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

Bottomless cafetiere coffee/tea £3.50: \_\_\_\_\_ 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.

ALLERGY/DIETARY  
NOTES