

CHRISTMAS DAY LUNCH 2024

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 December

STARTERS

- (vegan) Roasted tomato & red pepper soup (gf)
- (vegan) Spiced parsnip & apple soup (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, king prawns & crayfish tails in Marie Rose sauce, smoked mackerel pate & crostini (gf)
- (vegan) Beer battered cauliflower bites: harissa mayonnaise & coriander (gf)

MAIN COURSE

- Roasted fresh Norfolk turkey breast & molasses glazed gammon: with baby chipolatas and homemade sausage, thyme & chestnut stuffing (gf)
- Pan fried venison loin: (pink) served with braised red cabbage, juniper & red wine jus(gf)
- Slow roasted half duck: braised chicory, orange & brandy sauce (gf)
- Fillet steak: Koffman cabbage, green peppercorn sauce, sautéed potatoes (gf)
- Pan fried seabass fillet: crushed potatoes & prawn seafood cream(gf)
- (vegan) Classic nut roast: apple puree & vegan gravy (gf)
- (v) Potato gnocchi-roasted butternut squash with sage & toasted pine nuts

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

FILTER COFFEE OR TEA & PETIT FOURS

Adults £125.95

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 or email info@bluestrawberrymbistrot.co.uk

Date of Reservation _____ Time _____ No. in Party _____

MENU SELECTION (Number of each dish required):

(vg)Tomato & red pepper soup : _____ No: _____

(vg)Spiced parsnip & apple soup : _____ No: _____

Blue Strawberry Salad: _____ No: _____

Chicken liver pate: _____ No: _____

Seafood tart: _____ No: _____

(v)Deep fried Brie: _____ No: _____

Seafood platter: _____ No: _____

(vg)Cauliflower bites : _____ No: _____

TOTAL STARTERS _____ **No:**

Roast turkey: _____ No: _____

Half roast duck: _____ No: _____

Fillet steak: Rare: ____ Medium: ____ Well Done: _____ No: _____

Seabass fillet: _____ No: _____

Venison: _____ No: _____

(vg)Nut roast: _____ No: _____

(v)Potato gnocci: _____ No: _____

TOTAL MAIN COURSE _____ **No:**

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

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

(v) Caramelised pineapple: _____ 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.

<u>ANY ADDITIONAL INFORMATION or ALLERGIES</u>
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