

Jour de Noël



Christmas Day

Five courses £59.95

APÉRITIF

Glass of Veuve Devienne Brut Réserve
with olives **or** mini chorizos
roasted in honey

STARTERS

*Served with freshly baked
French bread and Lescure butter*

Roasted tomato, spring onion
and goats' cheese soup (V)(GF)

Chicken and goose liver parfait, sourdough
toast and spiced plum chutney (*)

Crab ravioli in a light shellfish and
white wine sauce with asparagus,
petits pois and tarragon

Baked goats' cheese with toasted walnuts,
marinated beetroot, chicory, watercress
and grain mustard dressing (V)(GF)

Classic king prawn cocktail served
with Marie Rose sauce, iceberg lettuce,
lemon and buttered brown bread

MAINS

*Served with honey roasted root
vegetables, braised red cabbage, Brussel
sprouts with Alsace bacon and duck fat
roast potatoes or pommes frites*

Roast turkey, dark and white meat with
gravy, bread sauce and cranberry sauce (*)

Scottish pasture-fed 21 day-aged rib-eye
steak with pommes frites and dressed
leaves. Served with a choice of roasted
garlic and parsley butter **or** green
peppercorn and brandy sauce (GF)

Duck leg confit with Provençal
vegetables and red wine jus (GF)

Whole, butterflied, boneless sea bass
with steamed mussels and creamy
curried leeks (GF)

Risotto with wild mushrooms,
roasted pumpkin, mascarpone cheese
and white truffle oil (V)(GF)

Half a slow-roasted chicken
from the Normandy region of France
with dressed leaves and a choice of
roasted garlic and parsley butter **or**
green peppercorn and brandy sauce;
for serving we separate the leg and the
breast to make the chicken
easier to eat (GF)

SIDES

Brussel sprouts with
Alsace bacon 3.25 (GF)

Cauliflower gratin 3.25 (V)(GF)

Duck fat roast potatoes 3.50 (GF)

Braised red cabbage 3.25 (V)(GF)

French beans with toasted
almond flakes 3.25 (V)(GF)

Pommes frites 2.95 (V)(GF)

Lightly toasted gluten-free bread
served with Lescure butter 0.95 (V)(GF)

DESSERTS & CHEESE

Christmas pudding with brandy butter (V)

Classic crème brûlée (V)(GF)

Chocolate brownie with
salted caramel ice cream (V)

Caramelised lemon tart
with raspberry sorbet (V)

Brioche bread and butter pudding
with cognac crème Anglaise (V)

Chocolate and vanilla ice cream sundae with
chunks of chocolate brownie, hot chocolate
sauce, black cherry compôte and crème
Chantilly, topped with crushed pistachio nuts (V)

Selection of ice creams and sorbets (V)(*)

Our typical rustic French cheese board of:
Brie de Nangis, Fourme d'Ambert and
Le Saint Mont des Alpes served with
biscuits, celery and red onion confiture (*)

COFFEE & CHOCOLATE

Coffee and Belgian chocolate petit four

Dietary information

(V) These dishes are suitable for vegetarians.

(GF) These dishes are suitable for a gluten-free diet.
Please advise your server.

(*) **These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.**

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of six or more.
Christmas Day 2017



Christmas pre-order form

Booking name:

Time & date of booking:

Number of people in your party:

Bistrot:

Address:

Email address:

Contact telephone number:

Notes:

Important Please let us know if you require the gluten free alternative of the dish by ticking the gluten free column.
Please note, all main courses are served with a selection of potatoes and seasonal vegetables.
Steaks are served with pommes frites and dressed leaves.

If you're having steak, please let us know how you'd like it cooked: Blue (B); Rare (R); Medium Rare (MR); Medium (M); Well (W)

If you're having the Pre théâtre menu (this needs to be checked and authorised by the management first)
please mark 'Y' or 'N' in the box so that you can be charged accordingly.

Occasionally we would like to send you details of our offers. If you do not wish to receive these please put a cross in this box.

	Name	Starter	Main	Sides	Dessert	GF
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
21						
22						

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability.

There is a 10% discretionary service charge for all tables of six or more.