

Joyeux Noël



Christmas Set Lunch

Three courses £18.50

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 Set Lunch 2017

APPETISERS

Mixed marinated Provençal
olives 2.95 (V)(GF)

Mini chorizos roasted in honey 3.75 (GF)

Whole roasted garlic bulb with
artisan bread, extra virgin olive oil
and balsamic vinegar 3.75 (V)(*)

Red pepper and anchovy tapenade
with artisan bread 3.50 (*)

Thin slices of French 'Label Rouge'
saucisson from the Beaujolais region,
with cornichons and French bread 3.50 (*)

Gluten-free bread served
with Lescure butter 0.95 (V)(GF)

STARTERS

*Served with freshly baked
French bread and Lescure butter*

Tomato and red pepper soup
with thyme and crème fraîche (V)(GF)

Deep-fried goats' cheese with rocket salad
and spiced tomato chutney (V)

Chicken liver parfait with sourdough toast
and red onion confiture (*)

Pan-fried fish cake with wilted spinach
and Hollandaise sauce (GF)

Mushroom ramekin with (or without (V))
Alsace bacon, garlic and mature
Le Saint Mont des Alpes cheese (GF)

MAINS

*Served with today's selection of
potatoes and seasonal vegetables.
Steak is served with pommes frites
and dressed leaves.*

Roasted chicken breast with chestnut and
sage stuffing, chipolata and red wine jus

Slow-cooked marinated medallions of
pork with a honey mustard glaze, Morteau
sausage, caramelised apples and Dijon
mustard beurre blanc

Slow-braised beef with shallots,
red wine, bacon and mushrooms (GF)

Warm tartlet of butternut squash, spinach,
Le Saint Mont des Alpes cheese, dressed
watercress and chive beurre blanc (V)

Pan-fried fillet of sea bass
with chive beurre blanc, mussels
and creamed leeks (GF)

Pan-fried Scottish pasture-fed 21 day-aged
rump steak with green peppercorn
and brandy sauce **or** roasted garlic
and parsley butter (GF)

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

Roasted red peppers filled with
ricotta, spinach, garlic mushrooms
and toasted hazelnuts served with
dressed watercress (V)

SIDES

Brussel sprouts with
Alsace bacon 3.25 (GF)

Dauphinoise potatoes 3.50 (V)(GF)

Braised red cabbage 3.25 (V)(GF)

Roasted field mushrooms
with garlic 3.25 (V)(GF)

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

Bibb lettuce salad 2.95 (V)(GF)

Pommes frites 2.95 (V)(GF)

DESSERTS & CHEESE

Classic crème brûlée (V)(GF)

Chocolate brownie with whipped maple
syrup and Grand Marnier cream (V)

Apple and rhubarb baked crumble
served with vanilla ice cream (V)

Sticky toffee pudding with
vanilla ice cream (V)

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

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 (*)



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
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