

Joyeux Noël!



## Christmas Pre théâtre

Two courses £17.95

Order before 6.30pm

### 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 Pre théâtre 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)

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

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

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

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

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

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

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)

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

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

Classic crème brûlée (V)(GF)

Sticky toffee pudding with vanilla ice cream (V)

Apple and rhubarb baked crumble served 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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