

Christmas

SEASONAL FAYRE STARTERS

Potato Skins

Two potato skins stuffed with melted mature cheddar cheese & bacon, served with a sour cream & chive dip

Chef's Homemade Soup of the Day

A warming hot soup served with garlic croutons and a warm, crusty bread roll & butter

Ardennes Pate

A course pate served with sweet homemade onion relish, toast & salad

Golden Breaded Mushrooms (V)

A generous helping of deep fried breaded mushrooms served with a tossed salad and garlic dip

Bistro Traditional Prawn Cocktail

Succulent freshwater prawns served on shredded lettuce, topped with brandy laced Marie-Rose sauce, served with lemon and brown bread & butter

Bistro Chicken Caesar Salad

Fresh mixed salad tossed with bacon and croutons, topped with bites of chicken, parmesan cheese & served with Caesar dressing

SEASONAL FAYRE MAIN COURSE

Chef's Own Roast Staffordshire Breast of Turkey

Garnished with chipolatas wrapped in bacon served with homemade sage and onion seasoning and a rich cranberry sauce

Prime Sirloin Steak

Smothered in a red wine & mustard sauce

Chicken Tikka Masala

The most popular chicken curry. Medium spiced and authentically creamy served with rice and chips

Salmon

Prime Scottish salmon poached in white wine and herbs, smothered in a creamy prawn sauce

Vegetarian menu available

All dishes are served with fresh seasonal vegetables, new and roasted potatoes

SEASONAL FAYRE DESSERTS

Bistro's Own Traditional Christmas Pudding

Our own plump rich Christmas pudding served with a homemade brandy butter sauce, custard or ice cream

Tangy Lite & Lemony

Lemon sherbet on a crunchy biscuit base, topped with lemon curd and mousse, served with a choice of cream or ice cream

Bistro Mixed Ice cream

A trio of luxurious vanilla, chocolate and strawberry ice creams topped with whipped cream and a wafer, finished off with a sauce of your choice

Hanky Panky

A chocolate biscuit base layered with lashings of milk chocolate flavoured mousse topped with vanilla mousse and finished with white chocolate pieces

CHRISTMAS DAY STARTERS

Royal Cream of Tomato & Basil Soup (V)

Our most popular tomato and basil soup with rich cream and garlic croutons, served with a warm, crusty bread roll & butter

Ardennes Pate

A course pate served with sweet homemade onion relish, toast & salad

Potato Skins

Two potato skins stuffed with melted mature cheddar cheese & bacon, served with a sour cream & chive dip

Golden Breaded Mushrooms (V)

A generous helping of deep fried breaded mushrooms, served with a tossed salad and garlic dip

Camembert & Brie (V)

A 'roundel' of creamy Camembert with two triangles of Brie, deep fried on crispy lettuce served with redcurrant jelly

Seafood Cocktail

Tender freshwater prawns & crab smothered in Marie-Rose sauce, laid on iceberg lettuce served with lemon and brown bread & butter

CHRISTMAS DAY MAIN COURSES

Chef's Own Staffordshire Breast of Turkey

Garnished with our own chipolatas wrapped in bacon served with homemade sage & onion stuffing and a rich cranberry sauce

Fillet of Beef Tournado

Prime fillet stuffed with mushrooms and onions topped with a rich red wine sauce

Salmon & Lemon Sole

Prime salmon and lemon sole poached in white wine and herbs, covered with a creamy prawn bisque sauce

Chicken & Leek

Tender breasts of chicken in a rich leek & white wine sauce

Vegetarian menu available

All dishes are served with fresh seasonal vegetables, new and roasted potatoes

CHRISTMAS DAY DESSERTS

Chef's Choice of Traditional / Luxurious Desserts

OR

A Continental Selection of Cheeses served with grapes, apples & celery

Coffee & Mince Pies