

# 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**