Christmas Day at Home 5 course lunch 34.95





APPETISERS

Enjoy a selection of our most popular appetisers:

Mini chorizos roasted in honey @, mixed marinated olives • @@

and houmous with toasted pitta bread • @ *

STARTERS

All served with complimentary freshly baked French bread and butter

Smoked salmon, fresh crab and lemon mayonnaise with artisan bread ⊛

Chicken liver parfait, grilled artisan bread and fig jelly *

French onion soup with (or without ⊚) a toasted Le Saint Mont cheese croûton ♥ ❖

Wild mushroom and truffle risotto with (or without (a)) a Parmesan crisp (V) (67)

MAINS

Served with honey roasted root vegetables, braised red cabbage, Brussels sprouts with smoked bacon and duck fat roast potatoes (vegan option available (%)

Roast turkey breast with pork and chestnut stuffing, pigs in blankets, bread sauce and red wine jus

Pan-fried fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce ⊛

Roasted root vegetables, chickpea and apricot tagine **\mathbb{O} \mathbb{O} \mathbb{O}

A prime, pan-fried sea bass fillet and mussels in a creamy saffron curry sauce with samphire and tenderstem broccoli @

Warm tartlet of Saint Mont des Alpes cheese and caramelised red onion with tenderstem broccoli and Dijon beurre blanc ♥

DESSERTS & CHEESE

The perfect finish to your meal

Christmas pudding with brandy crème anglaise •

Tarte au citron with crème Chantilly \mathbf{v} \mathbf{e}

Sticky toffee pudding with crème anglaise •

Our rustic French cheese board of Camembert, Le Saint Mont ②, Fourme d'ambert and St Nectaire served with crackers and an onion confiture ③

MINCE PIES •

BISTROT WINE & FIZZ

Why not add a bottle or two of your favourite Bistrot wine and fizz

Cuvée Red, White and Rosé £10 a bottle Veuve Devienne Brut and Rosé £15 a bottle

Christmas Day at Home Order Form



Booking name:										Number of Christmas Day r							/ meals to order:	Bistrot:		
Email address:																	Contact number:			
Preferred pick up time between 1pm and 6pm on 24th December:	*		arfait 🍣	Wild mushroom and truffle risotto ♥ €		east	able tacine \$ **	Pan-fried sea bass fillet ®	des Alpes 💟		ding 🔇	8 dqippr	ue 🔊 🗷	board & IE & FIZZ	IE & FIZZ	Cuvée Red, White and Rosé Veuve Devienne Brut and Rosé				
NAME	STARTERS	Smoked salmon (*) Chicken liver parfait (*)	Chicken liver partait (*) French onion soup (*)	Wild mushroom	MAINS	Roast turkey breast	Roasted vegeta	Pan-fried sea ba	Tarte St. Mont des Alpes 💿	DESSERTS	Christmas pudd	Sticky toffee pudding (8)	Dome Magnifiq	French cheese board ®	BISTROT WIN	Veuve Devienne	ADDITIONAL COMMENTS		/e GF	
						+														
						+							\vdash							
		+																		
						$\frac{1}{2}$														