

Noël menu at the Bistrot for group bookings

Starters-

Homemade Cream of Tomato and Basil Soup GF/DF

Rich Tomato and Basil Cream Soup served with homemade boulangerie onion bread

Homemade Silky Smooth Chicken Liver Pâté GF

With granary toast, chutney, Cumberland sc and mixed salad

Jambon de Bayonne.. Cured Parma ham GF/DF

Dry cured Crispy Parma ham with melon, black pepper balsamic strawberries, fried rocket

Timeless Classic Prawn Cocktail GF

This most popular hors d'oeuvre Using the best Greenland Artic Prawns, Homemade Marie rose sauce -Granary bread

stacked crab GF/DF, finest fresh Filey crab, from cobble landing Filey

Finest fresh Filey crab, From cobble landing Filey, Crab stacked with honeydew melon salsa served with chive crème fresh and homemade bread

Homemade French wild mushroom pâté-Fabuleuse GF

Our French wild mushroom pâté is Fab, combination of the best French mushrooms-girolles, chanterelles, ceps, bolets and of coarse the truffle. granary toast, chutney, Cumberland sauce and mixed salad

Mains

Traditional Bronzed Free Range Turkey from Sykes house farm GF/DF

Turkey breast and leg meat, Stuffing, French Goose fat roast potatoes, Mashed potatoes, festive vegetables, with French Merlot Turkey stock gravy.

Our Sunday favourite returns for Christmas-Tender Brisket of Beef GF/DF

French Goose fat roast potatoes, Mashed potatoes, Yorkshire pudding, festive vegetables, lashings of our French Merlot Beef gravy.

Twice cooked outdoor reared Belly Pork with crackling ! GF/DF

Belly pork cooked in French goose fat, creamy mash , Festive Vegetable, lashings of French Cider gravy. Apple sauce

Fantastic Filey Fully Dressed Crab GF/DF

Fresh in today-Filey Whole Crab, (fully dressed so you can just enjoy) salad, homemade bread, chive crème fraiche, Served with French fries.

Hand Prepared Wild Scottish Salmon fillet En Croute GF/DF

Scottish Atlantic Salmon En Croute, intense flavour, Sautéed Potatoes, seasonal vegetables, Thermidor sc.

Sea food money Bag and Fries

Our Award winning famous Sea food money Bag, Crispy filo pastry filled with salmon, haddock, smoked haddock, scallops, and prawns. served with samphire, a delicious Lobster sauce, and French fries

French/Moroccan Vegetable Tagine-Vegan GF/DF

Moroccan/French vegan tagine comes with a subtle kick. With Cauliflower, Almonds, Apricots, Potatoes, Sultanas, Butternut Squash-Served with Lemon balsamic rice.

+ Add turkey for a festive Tagine

Mushroom, White wine and roasted garlic Girasoli pasta

Cream ricotta cheese blended with champignon and porcini, roasted garlic, truffle dust and wine in free range egg pasta. Delicate garlic cream sc, slice of olive garlic bread

TWO COURSE £31.00 THREE COURSE £36.00

Festive Desserts/Drinks for pre orders

Seriously Super Sticky Toffee Pudding

Homemade Toffee sauce and Homemade Vanilla ice cream or pouring Cream.

Traditional Yorkshire Parkin

A delightfully sticky, chewy cake with a deeply robust flavour- Served with cream or custard.

Traditional Homemade Rich Fruit Pudding

Served with Extra Creamy French Rum Custard

Warm French Patisserie Chocolate Fudge Cake-70s Classic

Ultimate Moist Chocolate Fudge Cake served warm with Cream ,berry compote

Homemade Traditional Crème Brulee

Served with shortbread

Clotted Cream Rice Pudding !

Dollop of Homemade Berry Jam

Cheese Board Collection

An exquisite selection of Caledonian vintage cheddar, Ingelwhite farmhouse blue and traditional farmhouse red Leicester, served with crackers, grapes and chef Toms homemade chutney.

Warmed Homemade Blackberry Brandy -Double

50ml of our Famous Blackberry Brandy, aged to give a subtle honey and fruity taste, a perfect end of meal drink.

Moscatel Dessert Wine

Aroma of Fresh Fruits, Notes of Citrus and Honey