

Bistro Jacques

Restaurant Français

CHERS AMIS,

THE FESTIVE SEASON BRINGS WITH IT OUR CHRISTMAS MENU.

WE ARE OFFERING A THREE COURSE ALL-DAY MENU FOR £20.95, FROM FRIDAY 23RD NOVEMBER - MONDAY 24TH DECEMBER.

MERCI BIEN
JOYEUX NOËL

P.S. WE WILL BE OPEN FOR BREAKFAST AND LUNCH ON BOTH BOXING DAY AND NEW YEARS DAY



ENTRÉES

SPICED CARROT AND CLEMENTINE SOUP, TOPPED WITH LIGHTLY TOASTED CROÛTONS

'PÂTÉ ARDENNES': CHICKEN LIVER AND PORK PATE, SERVED WITH A CARAMELISED ONION RELISH AND TOASTED CROUTES

'CAPONATA': ROASTED MEDITERRANEAN VEGETABLES WITH CAPERS AND OLIVES IN A RICH TOMATO AND RED WINE VINEGAR DRESSING (VE)

'MOULES MARINIÈRE': FRESHLY STEAMED MUSSELS SERVED IN A GARLIC, PARSLEY AND WHITE WINE SAUCE, SERVED WITH CRUSTY BREAD

PLATS DE RÉSISTANCE

'BOEUF BOURGUIGNON': BURGUNDY BRAISED BEEF AND SMOKED BACON STEW, BABY ONIONS, BUTTON MUSHROOMS AND CARROTS, BURGUNDY SAUCE, GRATIN DAUPHINOIS (GF)

PAN FRIED FILLET OF SALMON, SERVED WITH A CAPER, LEMON AND PARSLEY BUTTER ON A BED OF SPINACH AND OLIVE CRUSHED POTATOES

CHICK PEA AND SWEET POTATO CURRY, STEAMED BASMATI RICE, CRISPY ONIONS, CRUSHED PEANUTS (VE)(N)(GF)

'ENTRECÔTE': CHARGRILLED SIRLOIN STEAK SERVED WITH A CLASSIC PINK AND GREEN PEPPERCORN AND BRANDY SAUCE (£2.50 SUPPLEMENT) (GF)

ROAST TURKEY CROWN, SAGE AND ONION STUFFING, ROOT VEGETABLE MASH, ROAST POTATOES AND RED WINE JUS

DESSERTS

CRÈME BRÛLÉE (GF) | TARTE AU CITRON | BÛCHE DE NOËL, CHERRY COMPOTE, CHANTILLY CREAM

CHEESEBOARD | RASPBERRY FRANGIPANE TART, BERRY COULIS (VE)(GF)

FOR EACH RESERVATION THERE IS A £10 PER-PERSON NON-REFUNDABLE DEPOSIT,
REQUIRED IN ORDER TO SECURE THE BOOKING.
PRE-ORDERS ARE NOT REQUIRED BUT CAN BE PLACED,
IF PREFERABLE, PRIOR TO YOUR BOOKING. IF YOU HAVE ANY QUERIES PLEASE CALL US ON: 01743 272586