

BISTRO LA PLACE

MENU DE NOËL CHRISTMAS PARTY MENU

3 Course Lunch £19.00

3 Course Dinner £24.00

£5.00 deposit per person to confirm booking

Available: 1st December until 24th December

Sorry - we are closed Christmas Day and
Boxing Day

Date of party:

Number of guests:

Name:

Company:

Address:

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Telephone no:

Person in charge:

Arrival time:

Special requirements:

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Every **SUNDAY NIGHT** in December
there is a **Dinner/Disco**

£30.00 per head

3 course meal including disco

Arrival 6pm for 7pm dining

Music from 8.30pm

Live Band until midnight

XMAS PARTY MENU DECEMBER 2010

STARTERS

WHITE ONION AND CIDER SOUP, BRIE CROUTON

GOATS CHEESE AND ROASTED PEPPER TARTLET

HOMEMADE DUCK LIVER PARFAIT, TOASTED
BRIOCHE AND RED ONION MARMALADE

MARINATED SALMON AND HALIBUT, CUCUMBER
AND DILL DRESSING

MAIN COURSES

CONFIT LEG OF DUCK RED WINE AND THYME
SAUCE, ROASTED POTATOES AND SEASONAL
WINTER VEGETABLES

ROAST TURKEY, CHESTNUT STUFFING,
CHIPOLATAS, CRANBERRY SAUCE AND RICH
MADEIRA SAUCE, ROASTED POTATOES
AND VEGETABLES

SALMON AND SOLE PAUPIETTE, CHIVE AND
VERMOUTH BUTTER SAUCE, SAFFRON MASH

ROASTED VEGETABLE RISOTTO
PARMESAN WAFERS

DESSERTS

DARK AND WHITE CHOCOLATE MARQUISE

STRAWBERRY AND MERINGUE PARFAIT

CRÈME BRÛLÉE

SELECTION OF CHEESES

COFFEE AND MINTS

3 COURSE LUNCH £19.00

3 COURSE DINNER £24.00

NEW YEARS EVE DINNER MENU

£80.00 PER PERSON

**4 COURSE DINNER
INCLUDING A GLASS OF FINE WINE
WITH EACH COURSE
AND SPARKLING WINE ON ARRIVAL**

ARRIVAL BETWEEN 7.00 AND 7.30
DINNER SERVED AT 8.00 PM
THE BAR WILL BE CLEARED FOR DANCING
until 1.00AM

STARTER

TRIO OF TARTLETTES, GOATS CHEESE AND
BABY SPINACH,
ASPARAGUS AND ROQUEFORT, ROASTED
CHERRY TOMATOES
AND SMOKED CHEDDAR
SERVED WITH A GLASS OF CRISP
SAUVIGNON BLANC

FISH COURSE

PANACHE OF SEABASS, MONKFISH, SEA TROUT
AND SCALLOPS
SERVED WITH A SAFFRON JUS AND
SAMPHIRE GRASS
WITH THE FISH COURSE A GLASS OF CHABLIS

MEAT COURSE

FILLET OF BEEF EN CROUTE WITH
CHICKEN LIVER AND MUSHROOM STUFFING
ROASTED VEGETABLES AND FONDANT POTATOES
SERVED WITH A RICH GLASS OF HAUT-MEDOC

DESSERT

TRIO OF DESSERTS, STRAWBERRY MILLEFEUILLE,
CHOCOLATE AND ORANGE AMER,
HONEYCOMB AND PRALINE PARFAIT
SERVED WITH A SWEET DESSERT WINE FROM THE
LOIRE

