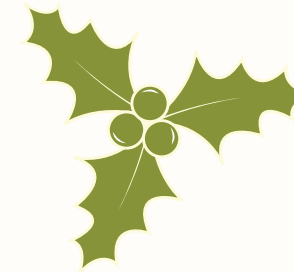


# CHRISTMAS MENU

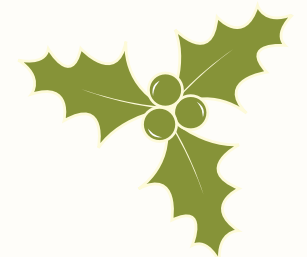
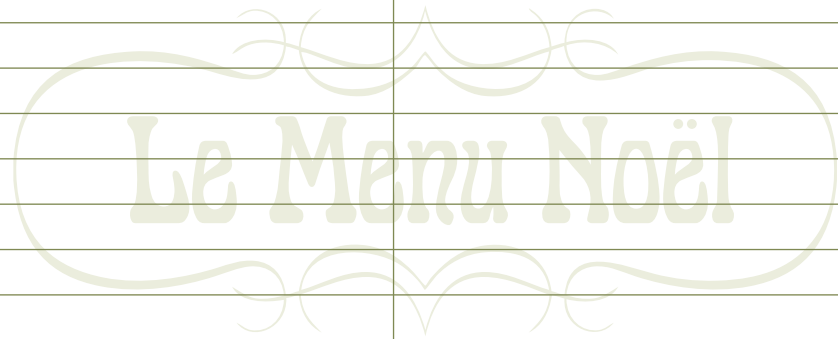
NAME OF PARTY:

DATE & TIME OF BOOKING:

AMOUNT OF PEOPLE IN PARTY:



	NAME	STARTERS	MAIN COURSE	DESSERTS
1				
2				
3				
4				
5				
6				
7				
8				
9				
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39				
40				



IF STEAK IS ORDERED, PLEASE STATE PREFERENCE - WELLDONE/MEDIUM /RARE  
 'FURTHER INFORMATION REGARDING FOOD ALLERGENS IS AVAILABLE UPON REQUEST; PLEASE ASK YOUR SERVER'



## “LE MENU NOËL”

CHERS AMIS,

THE FESTIVE SEASON BRINGS WITH IT OUR CHRISTMAS MENUS.

WE ARE OFFERING A THREE COURSE LUNCH MENU FOR £15.95, A THREE COURSE DINNER MENU FOR £20.95. THE CHRISTMAS MENUS WILL RUN FROM FRIDAY 24TH NOVEMBER - SUNDAY 24TH DECEMBER.

THE LUNCH MENU IS AVAILABLE FROM 12PM - 4PM & THE DINNER MENU IS AVAILABLE FROM 5PM - 10PM

FOR EACH RESERVATION THERE IS A £10.00 PER PERSON NON-REFUNDABLE DEPOSIT WHICH IS REQUIRED BY WEDNESDAY 8TH NOVEMBER, ALONG WITH CONFIRMATION OF THE AMOUNT OF PEOPLE IN THE PARTY.

PRE-ORDERS WILL BE REQUIRED. AN ORDER FORM IS OVERLEAF AND THIS CAN BE EMAILED TO [INFO@BISTROFRANC.COM](mailto:INFO@BISTROFRANC.COM)

IF YOU HAVE ANY QUERIES PLEASE CALL US ON: 0151 708 9993




MERCI BIEN

JOYEUX NOËL

FRANC

P.S. WE ARE OPEN FOR BOXING DAY LUNCH AND NEW YEARS EVE. PLEASE ASK FOR DETAILS.

BISTRO FRANC  
CHURCH HOUSE, 1 HANOVER STREET,  
LIVERPOOL L1 3DW TEL/FAX: 0151 708 9993  
[WWW.BISTROFRANC.COM](http://WWW.BISTROFRANC.COM)

 JOIN OUR EMAIL CLUB  
FOLLOW US ON TWITTER AND FACEBOOK  
 @BISTROFRANC  BISTRO FRANC

### 3 COURSE LUNCH £15.95

#### ENTRÉES

CARAMELISED BRAMLEY APPLE AND PARSNIP SOUP,  
FINISHED WITH SAGE OIL (V/VE)

FRESH GRILLED SARDINE, SERVED WITH A CLASSIC  
POTATO AND HERB SALAD AND ROCKET PESTO (N)

HOMEMADE GAME TERRINE, FIG AND DATE CHUTNEY,  
TOASTED CROÛTES

WILD MUSHROOM, TARRAGON AND CHIVE  
FRICASSÉE TOPPED WITH A SEEDED  
PUFF PASTRY LID (V)

CUMIN ROASTED CARROT, POMEGRANATE, MINT AND  
PISTACHIO SALAD, HARRISA DRESSING (VE)(N)

#### PLATS DE RÉSISTANCE

'BOEUF BOURGUIGNON'; BURGUNDY BRAISED BEEF &  
SMOKED BACON STEW, CHANTENAY CARROTS, BABY  
ONIONS & BUTTON MUSHROOMS, BURGUNDY SAUCE,  
GRATIN DAUPHINOISE

TURKEY ESCALOPE, WITH ROAST GARLIC, PANCETTA  
AND LEMON, SERVED WITH PARMENTIER POTATOES  
AND A SAGE & RED WINE SAUCE

PAN FRIED FILLET OF SEA TROUT SERVED WITH A  
CHORIZO, PEA & MINT FRICASSÉE

BUTTERNUT SQUASH, CRANBERRY AND  
CARAMELISED RED ONION TAGINE WITH A LEMON  
AND POMEGRANATE COUS COUS (VE)

TAGLIATELLE PASTA TOSSED WITH ROASTED PANCETTA,  
SAUSAGE AND SAGE IN A CREAMY WHOLEGRAIN  
MUSTARD SAUCE, SERVED WITH A TOASTED GARLIC  
CROÛTE AND FRESH PARMESAN SHAVINGS

'ENTRECÔTE AU POIVRE'; CHARGRILLED SIRLOIN  
STEAK SERVED WITH A TRADITIONAL PEPPERCORN  
SAUCE (SUPPLEMENT £2)

#### DESSERTS

FOREST FRUIT CHEESECAKE

TARTE AUX CERISES WITH PISTACHIO BRITTLE

ORANGE AND ALMOND CAKE WITH  
WINTER BERRY COULIS (VE)

CHOCOLATE 'BÛCHE DE NOËL'  
WITH BLACK CHERRY COMPOTE

CHEESEBOARD

### 3 COURSE DINNER £20.95

#### ENTRÉES

CARAMELISED BRAMLEY APPLE AND PARSNIP SOUP,  
FINISHED WITH SAGE OIL (V/VE)

FRESH GRILLED SARDINE, SERVED WITH A CLASSIC  
POTATO AND HERB SALAD AND ROCKET PESTO (N)

HOMEMADE GAME TERRINE, FIG AND DATE CHUTNEY,  
TOASTED CROÛTES

WILD MUSHROOM, TARRAGON AND CHIVE FRICASSÉE  
TOPPED WITH A SEEDED PUFF PASTRY LID (V)

CHORIZO, CHICK PEA AND ROAST VEGETABLE  
CASSOULET, TOPPED WITH A GRUYÈRE CHEESE CRUST

CUMIN ROASTED CARROT, POMEGRANATE, MINT AND  
PISTACHIO SALAD, HARRISA DRESSING (VE)(N)

#### PLATS DE RÉSISTANCE

'BOEUF BOURGUIGNON'; BURGUNDY BRAISED BEEF &  
SMOKED BACON STEW, CHANTENAY CARROTS, BABY  
ONIONS & BUTTON MUSHROOMS, BURGUNDY SAUCE,  
GRATIN DAUPHINOISE

TURKEY ESCALOPE, WITH ROAST GARLIC, PANCETTA  
AND LEMON, SERVED WITH PARMENTIER POTATOES  
AND A SAGE & RED WINE SAUCE

ROAST PORK LOIN, CARROT AND PARSNIP MASH,  
CIDER AND BLOSSOM HONEY SAUCE

PAN FRIED FILLET OF SEA TROUT SERVED WITH A  
CHORIZO, PEA & MINT FRICASSÉE

BUTTERNUT SQUASH, CRANBERRY AND  
CARAMELISED RED ONION TAGINE WITH A LEMON  
AND POMEGRANATE COUS COUS (VE)

TAGLIATELLE PASTA TOSSED WITH ROASTED PANCETTA,  
SAUSAGE AND SAGE IN A CREAMY WHOLEGRAIN  
MUSTARD SAUCE, SERVED WITH A TOASTED GARLIC  
CROÛTE AND FRESH PARMESAN SHAVINGS

'ENTRECÔTE AU POIVRE'; CHARGRILLED SIRLOIN  
STEAK SERVED WITH A TRADITIONAL  
PEPPERCORN SAUCE

#### DESSERTS

TRADITIONAL CRÈME BRÛLÉE

FOREST FRUIT CHEESECAKE

TARTE AUX CERISES WITH PISTACHIO BRITTLE

ORANGE AND ALMOND CAKE WITH  
WINTER BERRY COULIS (VE)

CHOCOLATE 'BÛCHE DE NOËL'  
WITH BLACK CHERRY COMPOTE

CHEESEBOARD