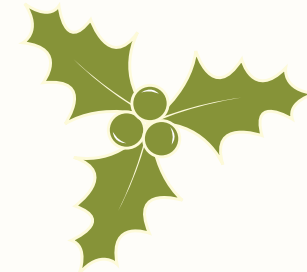


# CHRISTMAS MENU

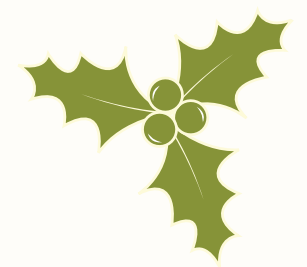
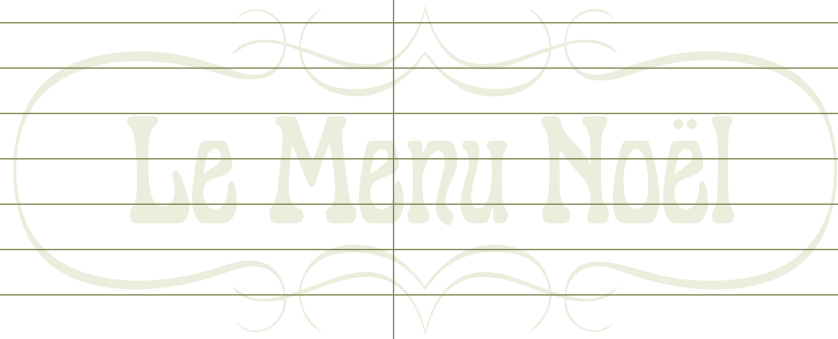
NAME OF PARTY:

DATE & TIME OF BOOKING:

AMOUNT OF PEOPLE IN PARTY:



	NAME	STARTERS	MAIN COURSE	DESSERTS
1				
2				
3				
4				
5				
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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 £15.50, A THREE COURSE DINNER MENU FOR £20.95. THE CHRISTMAS MENUS WILL RUN FROM FRIDAY 23RD NOVEMBER - MONDAY 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)

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### 3 COURSE LUNCH £15.50

#### ENTRÉES

CARAMELISED PARSNIP & SWEET POTATO SOUP.  
FINISHED WITH A GINGER & SAGE OIL. (V)

ORANGE AND TARRAGON CURED SALMON WITH A  
CHIVE & LEMON CRÈME FRAÎCHE.

CHICKEN LIVE & COGNAC PATE SERVED WITH  
SWEET & SOUR RED ONION CHUTNEY AND  
BALSAMIC DRESSING.

WILD MUSHROOM & TARRAGON FRICASSEE. SERVED  
WITH A HAZELNUT CRUMB & FINISHED  
WITH BASIL OIL. (V) (N)

PUY LENTIL, PARSNIP & WALNUT SALAD. FINISHED  
WITH A POMEGRANATE & MINT DRESSING. (VE) (N)

#### PLATS DE RÉSISTANCE

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

ROASTED LEMON & PARSLEY TURKEY CROWN. SERVED  
WITH PARMENTIER POTATOES, CRANBERRY  
MARMALADE AND A CIDER & RED WINE REDUCTION.

PAN SEARED HAKE SUPREME WITH A BUTTER BEAN  
AND SPINACH FRICASSEE. FINISHED WITH CONFIT  
CHERRY TOMATOES.

ROASTED BEETROOT & BUTTER BEAN TAGINE. SERVED  
SIMPLY WITH A MINT & PISTACHIO BRAISED RICE. (VE)

TAGLIATELLE PASTA TOSSED WITH RABBIT IN A SAGE &  
DIJON WHITE WINE SAUCE. SERVED WITH A TOASTED  
GARLIC CROUTÉ AND FRESH PARMESAN SHAVINGS.

CHARGRILLED SIRLOIN STEAK WITH A CARAMELISED  
ONION & GARLIC BUTTER. (SUPPLEMENT £1.50)

#### DESSERTS

FOREST FRUIT CHEESECAKE

BLACKBERRY AND HAZELNUT TART WITH  
CANDIED LEMON ZEST

STICKY TOFFEE AND PEAR PUDDING (VE)

CHOCOLATE 'BÛCHE DE NOËL'  
WITH BLACK CHERRY COMPOTE

CHEESEBOARD

### 3 COURSE DINNER £20.95

#### ENTRÉES

CARAMELISED PARSNIP & SWEET POTATO SOUP.  
FINISHED WITH A GINGER & SAGE OIL. (V)

ORANGE AND TARRAGON CURED SALMON WITH A  
CHIVES & LEMON CRÈME FRAÎCHE.

CHICKEN LIVE & COGNAC PATE SERVED WITH  
SWEET & SOUR RED ONION CHUTNEY AND  
BALSAMIC DRESSING.

WILD MUSHROOM & TARRAGON FRICASSEE. SERVED  
WITH A HAZELNUT CRUMB & FINISHED  
WITH BASIL OIL. (V) (N)

HOME MADE PORK & RABBIT TERRINE WRAPPED IN  
PANCETTA, FINISHED WITH PORT REDUCTION.

PUY LENTIL, PARSNIP & WALNUT SALAD. FINISHED  
WITH A POMEGRANATE & MINT DRESSING. (VE) (N)

#### PLATS DE RÉSISTANCE

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

ROASTED LEMON & PARSLEY TURKEY CROWN. SERVED  
WITH PARMENTIER POTATOES, CRANBERRY  
MARMALADE AND A CIDER & RED WINE REDUCTION.

ROAST PORK LOIN WITH RED WINE & HONEY  
JUS AND APPLE PUREE.

PAN SEARED HAKE SUPREME WITH A BUTTER BEAN  
AND SPINACH FRICASSEE. FINISHED WITH CONFIT  
CHERRY TOMATOES.

ROASTED BEETROOT & BUTTER BEAN TAGINE. SERVED  
SIMPLY WITH A MINT & PISTACHIO BRAISED RICE. (VE)

TAGLIATELLE PASTA TOSSED WITH RABBIT IN A SAGE &  
DIJON WHITE WINE SAUCE. SERVED WITH A TOASTED  
GARLIC CROUTÉ AND FRESH PARMESAN SHAVINGS.

CHARGRILLED SIRLOIN STEAK WITH A CARAMELISED  
ONION & GARLIC BUTTER.

#### DESSERTS

BLUEBERRY AND VANILLA BRULEE

FOREST FRUIT CHEESECAKE

BLACKBERRY AND HAZELNUT TART WITH  
CANDIED LEMON ZEST

STICKY TOFFEE AND PEAR PUDDING (VE)

CHOCOLATE 'BÛCHE DE NOËL'  
WITH BLACK CHERRY COMPOTE

CHEESEBOARD