



Festive Lunch

in The Restaurant at Christie's Bistro

Starters

*Celeriac soup (V)
with hazelnut oil and truffle*

*Baked camembert (V)
with grassini rolls and
tomato chutney*

*Hickory smoked salmon
with horseradish crème
fraîche, frisée, beetroot
caviar and red amaranth*

*Slow cooked duck rillettes
with sweet and sour plums
and toasted sourdough*

Main Courses

*Whole partridge
with a Cumberland and
damson stuffing,
carrot and swede mash,
roasted broccoli, turnips
and juniper jus*

*Pan seared stone bass
with salsify, crosnes,
red wine braised onions,
samphire, fennel pollen and
a cream and chive oil sauce*

*Roasted pork fillet
with Bury black pudding,
braised red cabbage, roasted
brassicas and a cider and
wholegrain mustard sauce*

*Pappardelle pasta (V)
with courgettes, sun dried
tomatoes, garlic, lemon,
fresh herbs and fresh torn
mozzarella*

Desserts

*Mandarin
and gingerbread trifle*

*Malteser cheesecake
with malted teezer ice
cream*

*Star anise crème brûlée
with shortbread
and poached pear*

*Selection of cheeses
with chutney,
biscuits and grapes
(supplement of £3 per person)*

2 course lunch £23.95 / 3 course lunch £26.95
with tea, filter coffee and mince pies

Available from Monday 26th November to Friday 21st December

Groups of 6 or more will be asked to pre-order and pay a £10 per person deposit. No show / late cancellation charges will apply.

Merry Christmas from
Christie's | BISTRO