Maison BLEUE
FOOD FIRST THEN MORALS
LE BISTROT

Festive Lunch

2 Courses £19.90, 3 Courses £22.50

Cream of courgettes and mushroom cappuccino, (v)
Nutmeg and truffle oil.

Haggis balls,
Deep-fried in stout batter, clapshot potatoes, and whisky sauce.

Surprise calamari,
Our secret recipe, one you must try!

Home cured gravadlax,
Fennel salad.

Roast turkey,
Stuffed with haggis, pommes fondant, calvados jus.

Saumon en croûte,
Baked Scottish salmon wrapped in puff pastry, lemon, white wine, dill and Pernod cream sauce, cherry tomatoes.

Lamb Navarin,
Slow cooked shoulder of lamb, flageolet beans, white wine, garlic and parsley.

28 days aged scotch ribeye steak,
Pommes châteaux and choice of sauces. (£7.00 supplement)

Roast stuffed peppers gratin, (v)
Caponata of vegetables, red peppers, tomato and basil coulis.

All mains come with steamed vegetables.

Sticky toffee pudding
X mas pudding brûlée
Tarte tatin
Ian Mellis cheese board (£5.00 supplement)