



# LEIGH BISTRO

NEW YEAR 2017

## STARTERS

French Onion Soup with Croute

Chorizo & Parmesan Croquettes, Pesto & Micro Salad

Stilton Beignets, Broccoli Purée, Toasted Hazelnuts

Beef Tartare, Toasted Brioche, Pickled Baby Onions

Seasonal Fish Platter for Two

6 Oysters Shallot & Red Wine Vinaigrette


## MAINS

Tournedos Rossini, Fillet Steak sat on Foie Gras & Bread, Shaves of Parmesan

Whole Dover Sole, Hollandaise Sauce, Pommes Anna, Green Beans

Herb Crusted Rack of Lamb, Parsnip Purée, Squash Purée, Fondant Potato

Butternut Squash, Mushroom & Spinach Wellington, Pommes Anna, Jerusalem  
Artichoke Purée





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## DESSERTS

Apple, strawberry & Prosecco Crumble

Treacle Sponge Served with Custard

A Selection of British Cheese

Chocolate Tart Served with Vanilla Ice Cream

## SIDES

Seasoned chips £2.95

Seasonal Veg Medley £2.95

Side Salad £2.95

Green Beans & Tarragon Butter £3.50

**3 COURSES & A GLASS OF PROSECCO**  
**£45**

