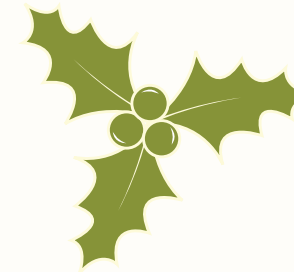


CHRISTMAS MENU

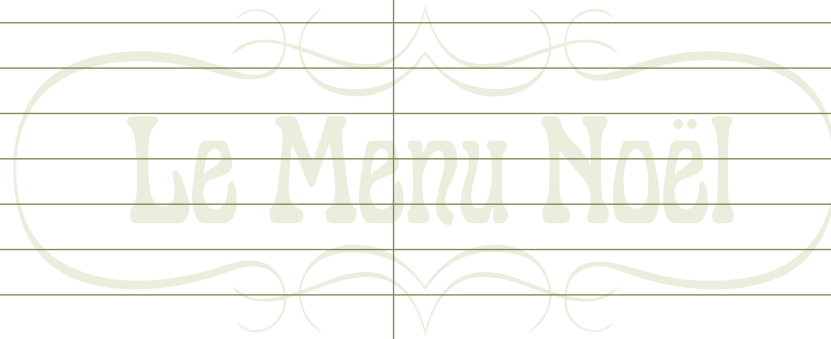
NAME OF PARTY:

DATE & TIME OF BOOKING:

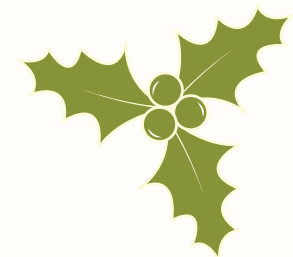
AMOUNT OF PEOPLE IN PARTY:



	NAME	STARTERS	MAIN COURSE	DESSERTS
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
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39				
40				



“LE MENU NOËL”



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



Bistro Jacques
Restaurant Français

“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@BISTROJACQUES.COM

IF YOU HAVE ANY QUERIES PLEASE CALL US ON: 0151 709 1998

MERCI BIEN

JOYEUX NOËL

JACQUES

P.S. WE ARE OPEN FOR NEW YEARS EVE.

PLEASE ASK FOR DETAILS.

BISTRO JACQUES
37-41 HARDMAN STREET, LIVERPOOL L1 9AS
TEL/FAX: 0151 709 1998
WWW.BISTROJACQUES.COM

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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