

3 COURSE LUNCH MENU from £5.50

STARTERS

- V Cream of parsnip soup
- Chicken and chestnut pate with tortilla crisps
- Toulouse sausage and basil potato salad £1.00 extra
- V Garlic and herb mushrooms served with crusty bread
- Prawns with chilli and lime mayonnaise £1.00 extra
- V Maple roasted pineapple cocktail topped with yoghurt

MAIN COURSES

- Roast Turkey on creamed root vegetables with roast potatoes and rich gravy £2.00 extra
 - Beef and bean chilli with sour cream and potato wedges
 - Braised Ham on mash potato served with a shallot and watercress sauce £2.00 extra
 - Spaghetti in cheese and pesto sauce (V)
 - Tuna hash with dressed salad leaves and sweetcorn relish
- #### DESSERTS
- Warm mince pie with whipped cream
 - Christmas pudding with brandy sauce
 - Raspberry tiramisu £1.00 extra
 - Apple and walnut crumble with ice cream

3 COURSE EVENING MENU from £10.95

STARTERS

- V Cream of parsnip soup with parsnip crisps
- Chicken and chestnut pate with tortilla crisps
- Prawn salad with chilli and lime mayonnaise £1.00 extra
- V Warm cheese, leek and coriander tart
- Toulouse sausage and basil potato salad £1.00 extra
- V Maple roasted pineapple with winterberries
- Ripped smoked salmon with lemon and crème fraiche £2.00 extra
- V Garlic and herb mushrooms on bruschetta

MAIN COURSES

- Roast Turkey on creamed root vegetables with roast potatoes and rich gravy
- Baked fillet of salmon with a herb crust and served with a citrus hollandaise sauce £2.00 extra
- Tuna steak with roasted tomato and salsa verde
- Braised ham with apple and tarragon, served on mash potato with a shallot and watercress sauce
- V Aubergine and goats cheese wellington with tomato dressing
- Char-grilled sirloin steak marinated in garlic and cracked peppercorns served with fries and salad leaves £4.00 extra
- V Spaghetfi bound with green vegetables & pesto with shaved parmesan
- Honey duck breast on noodles with orange sauce £3.50 extra

3 COURSE EVENING MEAL DESSERTS

- Apple and walnut crumble with butterscotch custard
- Christmas pudding with brandy sauce
- Chocolate cheesecake with vanilla sauce £1.00 extra
- Raspberry tiramisu
- Cherries in mulled wine jelly with vanilla ice cream
- Cheese plate with celery, biscuits and grapes £2.50 extra

SIDE DISHES

All at £2.00 extra

- Chips, Seasonal vegetables
- Chef's potato dish
- Garlic bread
- Garlic bread with cheese
- Mixed salad
- Crusty bread with dipping oils

Fresh food . . .
at refreshing prices

"Deposits are required for all bookings at £2.00 per person for lunch & £5.00 per person for dinner"

Pastiche Bistro provides the best festive cuisine at our usual amazing price along with our commitment to high quality and service to make your Christmas bash a real cracker!

As such we cannot provide Christmas novelties on our tables - you are more than welcome to bring your own, but please no party poppers!

All dishes are subject to change at the discretion of Pastiche Bistro Ltd
Some of our dishes may contain traces of nuts



Booking Form

This form must be returned to the restaurant with the deposit of £2.00 per person for lunch & £5.00 per person for dinner, in order to confirm your reservation. All deposits must be received by November 3rd 2006

Company Name or Organisation

Contact Name

Telephone Number

E-mail Address

Reservation Date

Time

Number in Party

Deposit

Please note: The deposit is non refundable. At the companies discretion, we may refund part or all of the deposit on written cancellations if we are able to re-book your table.

16 Argyle St, Bath
t. 01225 442323

7 Lendal, York
t. 01904 628989

3-5 Lombard St, Lichfield
t. 01543 257986

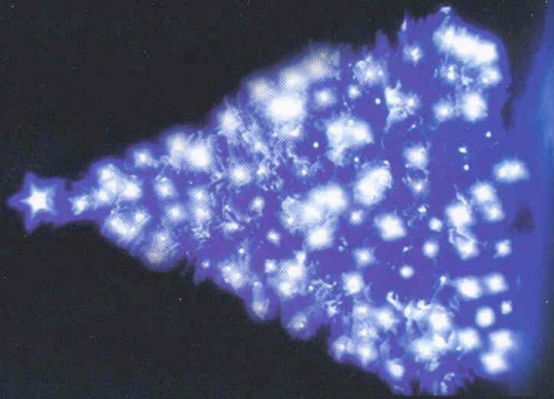
1-2 Mill St, Stafford
t. 01785 222241

12-14 Percy St, Hanley
t. 01782 263737

1-3 Wolverhampton Rd, Cannock
t. 01543 469999

11 Silver St, Tamworth
t. 01827 319955

7-8 Market Place, Burton upon Trent
t. 01283 564397



www.pastichebistro.co.uk



Christmas 2006

