

Sanders Yard Bistro

Christmas Party Menu

Creamy Garlic and Rosemary Mushrooms served with warm ciabatta (V, GF)

Goosey Vegan Cheese, Spring Onion and Garlic Bake served with warm bread (V#, GF)

Mini Baked Camembert served with a plum and apple chutney and bread (V)

Seared Black Pudding and Poached Egg topped with a Hollandaise sauce.

Duck and Orange Pâté served with malted toast and red onion chutney (GF)

Queen Scallops in a creamy capers and leek sauce (GF)

Beetroot Smoked Salmon and Pickled Fennel Salad (GF)

Festive Burger: Turkey, Sage and Onion Burger, Cranberry Sauce topped with Brie and pigs in blankets served with truffle fries and a gravy dip.

Traditional Roast Turkey and all the trimmings (GF)

Beef Bourguignon served Pie, topped with horseradish mash.

Butternut Squash and Caramelised Onion Tart served in a beetroot case topped with quinoa and a mixed seed crumb (V#)

Mushroom, Spinach and White Truffle Pudding (V)

Melt-in-the-Middle Smoked Haddock Florentine Fishcakes served with lemon mayo (GF)

Hot Smoked Salmon and Prawn Salad (GF)

*Seafood Platter: Hot Smoked Salmon, Marinated King Prawn Skewer, Calamari, Smoked Haddock Fishcake and Fortunes' Kipper Pâté served with fries, tartare sauce and garlic mayo. (GF)

Baked Crème Brûlée Cheesecake (V)

Red Berry and Vanilla Pavlova with a Mascarpone Cream (V, GF)

Belgian Chocolate Cheesecake (V#)

Sticky Toffee Pudding (V)

Christmas Party Sharing Platter

Crispy Coated Prawns, Baked Camembert, Roast Turkey Stuffed Yorkshire Puddings, Pigs in Blankets, Parma Ham and Mixed Olives, Creamy Garlic and Rosemary Mushrooms, Hot Smoked Salmon Salad, Truffle Fries, Bread and Dipping Oil
£50.00 per platter based on 2 sharing.

£35.00 per person, selected dates in November and December.
£10 per person deposit required.
*£10 supplement

For reservations and enquiries, please call the bistro on
01947 600200 or email sophie@sandersyardbistro.co.uk.