



PETIT
BISTRO

CHRISTMAS DAY MENU

25th December 2017

£55 per head including tea / coffee

CANAPES

Crab bons bons
Mushroom gougère
Brie tartlet

STARTERS

Slow braised lamb breast
with aubergine purée & salad

Lambert & Jackson dark oak smoked salmon
with fromage blanc, blini & chervil

Velouté of celeriac (V)
with roasted chestnuts & truffle oil

MAINS

Aubrey Allen cranberry stuffed crown of turkey
with roast potatoes, chipolatas, roast root vegetables & cranberry sauce

Seared cod
with parsnip purée, red wine glazed slasify, potato Boulangère & Queen scallops

Pithivier of wild mushrooms (V)
with Savoy cabbage, glazed baby onions, hazlenut dressing with leeks

DESSERTS

Warm Christmas pudding
with red currant & crème anglaise

- or -

chocolate & passion fruit custard, curd & praline

Cheese selection
with homemade chutney, lavosh walnut & raisin bread



Tea / Coffee
with Madelines & shortbread

For those with special dietary requirement or allergies who may wish to know about the ingredients used, please ask a member of staff.
A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT

www.petitbistro.co.uk
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