

Tilleys Bistro New Years Eve Menu 2010

Hot Grilled Garlic Bread and Marinated Olives

French Onion Soup

The classic onion soup made with beef marrowbone stock, red wine and Madeira

Smokies

Smoked haddock in a creamy Cheddar cheese sauce, topped with breadcrumbs, and gratinated

6 Escargots a la Bourguignonne

Salad Nicoise

Tuna fish, anchovy fillets, kidney beans, hard boiled egg, lettuce, tomato, cucumber, peppers, onions, olives

Scottish Smoked Salmon and Chevre Roulade

Grilled Mushrooms stuffed with Roquefort Cheese

Grilled 10 oz Aberdeen Angus Rib Eye Steak 'Au Poivre' or Plain

2 Fillets of Cornish Sea Bass marinated in Lime juice and zest and baked in Butter

Medallions of Pork a la Dijonnaise

Roasted Supreme of Corn Fed Chicken, with Paprika, Tomato, and Crème Fraiche Sauce

Roasted Gressingham Duck Breast with Honey Roasted Parsnips, Black Cherry Compote

Roasted Aubergine a la Tunisienne

Filled with potatoes, onions, chick peas, tomato, dates, apricots, coriander, garlic, cumin and caraway seeds

Main Courses are served with Dauphinoise Potatoes, Chipped Maris Piper Potatoes, Buttered Broccoli, and Red Cabbage Braised in Cider and Red Wine Vinegar

Fresh Lime, Cream and Root Ginger Crunch Tart

Chocolate Saint Emillion

Crème Brulee

Selection of Marshfield Dairy Ice Creams

Crepe a la Normande

Selection of French and English Cheeses

Coffee

£36.00 per person. A deposit of £10.00 per person is required

10% Service Charge will be added to all bills

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Pre order sheet

Dish	Name	Name	Name	Name	Name	Name	Name	Name	Name	Name
French Onion Soup										
Smokies										
6 Escargots a la Bourguignonne										
Salade Nicoise (Tuna)										
Smoked Salmon Roulade										
Grilled Mushrooms and Roquefort										
Rib Eye Steak au poivre										
How would you like your steak cooked										
Sea Bass										
Pork Dijonnaise										
Supreme of Chicken										
Roasted Duck Breast										
Aubergine Tunisienne										
Lime and Ginger Crunch Tart										
Chocolate Saint Emillion										
Crème Brulee										
Marshfield Dairy Ice Cream										
Crepe a la Normande										
Selection of Cheeses										

Please put your name at the top of the column and tick your menu choices in the column below

If you are choosing steak please enter how you would like your steak cooked, R=Rare, M/R=Medium Rare, M=Medium, M/W=Medium Well, W/D=Well Done. If you would like your steak without au poivre sauce, please add a 'P' for plain.

Name of table reservation:

Time of table reservation.....

Number of people:

Contact number:

Amount of deposit paid: (£10.00 per person) £.....