



# Festive Bistrot Nights in the Park

## STARTERS

Parsnip soup served with parsnip crisps & warm ciabatta

Lamb kidney & bacon kebabs with thyme & balsamic reduction

Stilton & port rarebit on toasted fruit loaf

Turkey bubble & squeak patties with poached egg & cranberry relish

Potted shrimp with home made char grilled bread

## MAIN COURSE

Hand carved Fruit gammon glazed with spiced marmalade served on chive mash

Confit of duck leg with braised red cabbage & fondant potato

vegetarian wellington filled with rice, fresh herbs, cranberries and mushrooms  
served with home made vegetarian gravy

Xmas catch & chefs potato dish of the day

All served with brussel sprouts with bacon & toasted almonds,  
maple roast parsnips, vichy carrots & thyme & garlic roast potatoes

## DESSERTS & COFFEE

An assiette of mini desserts

Warm Treacle tart with clotted cream

Christmas pudding ice cream & winter berries

Chocolate crème brulee

or

A selection of cheese with biscuits and grapes

Fresh filter coffee and hand made chocolates

£30

Bring your own wine with no  
extra charges for corkage

2009

Thursday 3rd December

Friday 4th December

Saturday 5th December

Thursday 10th December

Friday 11th December

Saturday 12th December

Thursday 17th December

Friday 18th December

Saturday 19th December

Phone to book your table

on

0114 2620313

or book at the cafe

Tables are available from

7.30pm to 8.30pm and the

evening will draw to a close

at midnight

*£10 per head deposit is payable at the  
time of booking, final payment will be  
required by*

*1st December 2009*

*Deposits will be refunded if  
cancellations are made two weeks  
prior to the booking*

Ask about our Festive Parties in the Park

Have exclusive use of the café for your group or party on  
any Monday, Tuesday or Wednesday in December

