

# Rustique

## Bar & Bistro

www.rustiquerestaurants.co.uk



## Menu de Noel 2019

£25.95 for 3 courses

## Christmas Day Menu 2019

£64.95 for 3 courses

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## Menu de Noel 2018

### Les Entrées

Velouté de carottes et panais (V)  
Creamy carrot and parsnip soup served with crème fraîche  
and crusty French bread.

Pâté de foies de volaille  
Chicken liver pâté with dressed mixed leaves and a cranberry  
and port chutney.

Ballotine de saumon fumé  
Smoked salmon parcel stuffed with a salmon & prawn mousse  
with mixed leaves and a lemon and herb dressing.

Fritot de camembert (V)  
Breaded camembert, mixed leaves and mulled berry compote

### Les Plats Principaux

Paupiette de dinde  
Breast of turkey stuffed with a cranberry, sage and onion stuffing  
wrapped in pancetta served with roasted potatoes

Boeuf bourguignon  
Tender chunks of beef casseroled with red wine,  
button mushrooms and baby onions with lardons of bacon  
served with dauphinoise potatoes

Confit de canard  
Slow roasted French duck leg confit with a rich port sauce  
and dauphinoise potatoes

Loup de mer  
Pan fried sea bass fillets served with buttered baby new  
potatoes and a lemon & dill butter sauce

Tarte aux poireaux, courge et reblochon (V)  
Leek, butternut squash and reblochon cheese tart

All main courses are served with seasonal vegetables

### Desserts

Gâteau de Noël  
Christmas pudding served with brandy sauce

Crème brûlée  
A classic rich vanilla crème brûlée

Sélection de fromages Français  
A selection of French cheeses served with  
fruit and mixed leaves and crackers

Torte Chocolat Orange  
Rich chocolate orange set cream on a digestive biscuit base  
served with crème fraîche

## Christmas Day Menu

### Les Entrées

Soupe à la courge et aux châtaignes (V)  
Butternut squash and chestnut soup with crème fraîche  
and crusty bread.

Terrine de jambon  
Ham hock terrine, pea panna cotta and toasted sourdough

Noix de Saint-Jacques poêlées  
Seared king scallops with celeriac purée and crispy pancetta.

Champignon grillé au fromage (V)  
Grilled portobello mushroom topped with wilted spinach,  
sautéed shallots topped with grilled raclette cheese

### Les Plats Principaux

Filet de boeuf  
Fillet steak topped with truffle studded pâté wrapped in  
puff pastry (Beef Wellington), served with a bordelaise sauce,  
green beans and roast potatoes.

Paupiette de dinde  
Breast of turkey stuffed with cranberry, sage and onion stuffing  
wrapped in pancetta served with roast potatoes.

Selle d'agneau  
Roast rack of lamb served on pressed shoulder confit,  
dauphinoise potatoes and red wine sauce.

Flétan Poêlé  
Halibut steak on a Champagne risotto with cockles and mussels  
and a lemon & parsley oil

Courgette et aubergine gâteau (V)  
Ribbons of aubergine and courgette stuffed with a chestnut  
mushroom stuffing with buttered new potatoes  
and a mediterranean ragout.

### Desserts

Gâteau de Noël  
Christmas pudding served with brandy sauce

Tartelette au chocolat noir et liqueur de Drambuie  
Dark chocolate and Drambuie tartlet.

Crème brûlée  
Classic crème brûlée.

Tarte tatin  
French apple tart with rich caramel sauce and vanilla ice cream.

Sélection de fromages Français  
A selection of fine French cheeses with fruit cake, apples  
and grapes and cheese biscuits.

# Pre Order Sheet

	STARTERS				MAINS					DESSERTS			
GUEST NAME													

A £10 deposit is required for all Christmas bookings, this will be redeemed against the price of the meal on the day of the party. This deposit is refundable up to seven days before the booking date for cancellations.

*Please inform your server if you have any specific dietary requirements or allergies. Some items on the menu can be made gluten-free with prior notice.*

Christmas Menu 2019



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