

Rustique

Bar & Bistro



Menu de Noel 2017

£23.95 for 3 courses

Christmas Day Menu 2017

£54.95 for 3 courses

New Year's Menu 2017

£38.95 for 3 courses

Restaurant & Bistro
28 Castlegate
York YO1 9RP
01904 612 744

Bar & Bistro
2A Lendal
York YO1 8AA
01904 622 333

£10 deposit per person required.

Deposit will be refunded for any cancellation up to 7 days before the booking.

Menu de Noel 2017

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 crayfish mousse with
mixed leaves and a lemon and herb dressing.

Champignons au fromage bleu
Button mushrooms cooked in a creamy blue cheese and bacon
sauce served with sourdough. (Also available without bacon).

Les Plats Principaux

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

Boeuf bourguignon
Tender chunks of beef casserole 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.

Suprême de saumon
Pan fried salmon supreme served with buttered baby new
potatoes and a lemon butter sauce.

Pithiviers à la courge et aux châtaignes (v)
Butternut squash, chestnut, sage and brie pithivier, buttered new
potatoes, sage cream sauce.

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.

Baked vanilla and raspberry cheesecake
with a chocolate brownie base.

Christmas Day Menu

Les Entrées

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

Pâté de foies de volaille
Chicken liver pâté with cranberry chutney and toasted sourdough.

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

Tartelette au fromage de chèvre et oignons caramélisés
Goat's cheese and caramelised red onion tartlet with mixed
leaves and balsamic glaze.

Les Plats Principaux

Filet de boeuf
Fillet steak with roast potatoes, creamy bacon and savoy cabbage
and a rich borderlaise sauce.

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

Selle d'agneau
Roast rump of lamb with fondant potato, red cabbage, rosemary
and red wine jus.

Flétan poêlé
Pan fried halibut with creamy crushed new potatoes, green beans,
leek and white bean broth.

Pithiviers à la courge et aux châtaignes (v)
Butternut squash, chestnut, sage and brie pithivier, buttered new
potatoes, sage cream sauce.

Desserts

Baked vanilla and raspberry cheesecake
with a chocolate brownie base.

Amaretto crème brûlée
Classic crème brûlée with an almond twist.

Gâteau de Noël
Christmas pudding served with brandy sauce

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

New Year's Menu

Les Entrées

Homemade duck rillettes
Served with a spiced pear chutney and French baguette.

Celeriac soup with white truffle oil
Served with warm French bread.

Smoked salmon with crab paté
With rocket salad and lemon oil dressing.

Tarte aux poivrons et pont l'évêque (v)
Roast pepper and pont-l'éveque tart.

Les Plats Principaux

Roasted rump of lamb
Served on sweet potato, coarse grain mustard and butternut squash
purée with spiced braised red cabbage and red wine jus.

Pan fried fillet of beef
With hand cut chips, watercress salad, mushroom and
brandy sauce.

Halibut steak
Served on a shellfish, tomato and white wine risotto.

Pithiviers à la courge et aux châtaignes (v)
Butternut squash, chestnut, sage and brie pithivier, buttered new
potatoes, sage cream sauce.

Desserts

Amaretto crème brûlée
Classic crème brûlée with an almond twist.

Pear and almond tart
served warm with Chantilly cream.

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

Crêpes Suzette
buttery crêpe served with oranges, Cointreau and caramel with
vanilla ice cream

GUEST NAME										
										STARTERS
										MAINS
										DESSERTS

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Christmas Menu 2017