

# DECEMBER MENU

## AT BISTRO GAUTIER



### ENTRÉES

**SOUPE À L'OIGNON GRATINÉE (VG OPTION AVAIL)**  
French onion soup topped with baked sourdough croutes and heaps of melted Gruyère

**RILLETES DE PORC**  
Confit pork and herb pate served with French baguette & spiced apple compote

**CROQUETTES**  
Halloumi, pea & red chilli croquettes in a crisp breadcrumb served on roasted carrot purée

**GALETTE DE CRABE (GF)**  
Crab cake, poached duck egg & a chicory and apple salad

### PLATS

**BEEF BOURGUIGNON**  
Slow cooked beef shin in a classic mushroom, red wine and baby onion sauce with lardons, served with saffron mashed potato

**TRIO DE CANARD**  
Pan fried duck breast, confit duck bonbon, duck boudin served with butternut squash puree, fondant potato & a rich red wine sauce

**POISSON DU JOUR**  
Pan roasted fish of the day served on a white bean & vegetable cassoulet

**GNOCCHI (VG OPTION AVAIL)**  
Handmade gnocchi served with charred sweetcorn 'ribs' and a garlic butter sauce

### DESSERTS

**CAFÉ GOURMAND**  
Spiced pumpkin cake, chocolate truffle 'surprise' & a coffee liqueur

**CRÈME BRÛLÉE**  
Vanilla brulee with bistro lavender, honey & a tuile biscuit

**BROWNIE BLONDIE**  
Our famous chocolate brownie with a twist served warm with salted caramel ice-cream

**FROMAGE**  
A selection of regional farmhouse French cheeses served with crackers, fresh baguette and spice apple compote

IN ADDITION TO THIS MENU WE WILL  
HAVE OUR CHILDRENS MENU AND A BAR  
MENU AVAILABLE. PLEASE EMAIL US ON  
[INFO@BISTRO-GAUTIER.CO.UK](mailto:INFO@BISTRO-GAUTIER.CO.UK) TO  
RESERVE YOUR TABLE



2 COURSES £29.95 / 3 COURSES £37.50

SERVED 2<sup>ND</sup> DECEMBER – 24<sup>TH</sup>  
PLEASE EMAIL US TO BOOK, A NON  
REFUNDABLE DEPOSIT IS REQUIRED TO  
SECURE YOUR BOOKING.

