



Le Pudding Noel

Christmas pudding served with Calvados Custard

Gateau Citron

Lemon cheesecake made with crème fraîche served with a lemon liqueur sauce.

Une Scene d' Hiver en Chocolat

A mini winter scene made with chocolate "Bûche de Noel" and ice cream.

Iles Flottante.

Home made soft meringue floating in a sea of Baileys custard.

Crème Brulee.

Home made with vanilla cream and caramelised sugar top

Trois Fromages.

Three cheeses served with biscuits and butter.

Extra
Charge
£2.50

French Connection Bistro
3 Coventry Street
Stourbridge DY8 1EP



Evening Three Course Celebration Menu

£24.95 pp

(Mid week discount £3.00 pp, Tues, Wed, Thurs)

Appetisers—to stimulate the palate

Pot of Olives	£2.95
Olive oil and Balsamic Vinegar	£1.95
Bistro Platter (for 3/4 to share)	£10.95
Escargot (six)	£4.50

Basket of Fresh Baked French Bread with Butter Included

First Course—Choose From

- V Potage d'Or.
GF Golden vegetable soup made with pumpkin, squash and carrots with a hint of fennel
- Pate de Chevreuil
Coarse venison pate served with pear and ginger chutney, winter leaves and country bread
- GF Cocktail D'Ecrevesse Mojito
Fresh water crayfish tails (peeled) with smoked salmon, salad leaves and served mojito style with a light mint dressing with Bacardi
- (V) Champignons Sauvage.
Wild and cultivated mushrooms in creamy garlic sauce served on lightly toasted Brioche with crispy bacon.
- V Tomates Farcie
GF Baked tomatoes filled with white wine risotto. Served with blue cheese sauce.

Main Course. Includes a selection of Roasted Seasonal Vegetables

- GF Poulet St Clements
Chicken joints with chestnut stuffing slow roasted and served in a light Orange and Lemon sauce with pan juices.
- Confit de Canard Noel
Meltingly tender twice cooked duck leg and thigh in a rich dark plum gravy finished with Armagnac
- V Terrine de Cinq Noix.
GF Five nut and aubergine roast with redcurrant and Cassis sauce.

- (GF) Filet de Porc Farcie
Roasted Pork fillet stuffed with mild Chorizo and, served sliced with apple in a rich Calvados gravy

Un Cadeau de Poissons.

A Duo of Salmon and white fish fillet layered with spinach and baked "en papillote" and served with a jug of hollandaise sauce.

Faux Filet de Boeuf a la Francais

7 Oz British Sirloin Steak Served with Green Peppercorn Sauce

Extra

£5

Garlic Bread	£2.95
French Fries	£2.95

For parties of 7 or more a service charge of 10% will be added to your bill, payment of this is, of course, at your discretion.