

Bistro 46

The current Evening Menu is available until Saturday 26th November 2011

Our Christmas Tastes Menu will be available between Wednesday 30th November and Friday 30 December

The new Evening Menu will be arriving at the end of January 2012

Nibbles

- Bistro 46 marinated olives £2.50
 Habas Mojado (broad beans in a lightly spiced batter) £1.75
 Chilli Rice Puffs £1.75
 Selection of all three £5.25

Starters

- Freshly made soup of the moment with pesto toasted crusty bread £4.75
 South African style fish bobotie - lightly spiced oven baked garlic, sultanas and fish curry served with a smoked cardamom & aubergine dip and pitta bread £5.75
 Spicy Ethiopian style ground beef & chilli kebabs served with marinated cucumber & mango chutney £5.75
 Bistro 46 homemade sautéed chicken liver & purple sage pate served with toasted pitta and beetroot & aniseed jam £5.75
 Pan fried marinated Indian Paneer Cheese served with homemade spicy tomato jam and tossed salad leaves £5.50
 Warm sautéed butternut pumpkin, rocket and pine nut tart with salsa verde dressing £5.50
 Spanish style fire roasted red pepper & feta frittata served with green olive tapenade and balsamic dressed leaves £5.50

Mains

- Breast of chicken wrapped in parma ham and sage, oven roasted & served with crushed new potatoes, sautéed courgette and smoked bacon & merlot jus £13.95
 Teriyaki glazed pork belly served on red pepper & wasabi mash with sautéed courgettes £13.95
 Louisiana style haddock & crayfish gumbo-haddock fillet and crayfish cooked in a chorizo sausage, potato and vegetable stew finished with smoked paprika £13.95
 Zanzibar Island inspired mild beef and spinach curry with lemon & coconut rice and mango chutney £13.95
 Warm Bolivian quinoa grain, sweet potato and spinach fritter with a Tuscan vegetable and tomato both £11.95
 Pennoni pasta tossed with sautéed woodland mushrooms, shallots and leeks in a brie, garlic and garden herb sauce £11.95

Desserts

- Individual warm caramelized pineapple and sultana crumble tart served with vanilla ice-cream £5.25
 Bistro 46 warm sticky toffee pudding with butterscotch sauce & clotted cream £5.25
 Warm gluten free chocolate & walnut brownie served with dark chocolate & Baileys mousse & clotted cream £5.25
 Bistro 46 confit rhubarb & summer berry syllabub served with butter cookies £5.25
 Homemade peach, passion fruit & Madagascan vanilla crème brulee served with crunch cookie £5.25
 Selection of cheeses served with oat biscuits & warm Bistro 46 white grape & cinnamon chutney £6.75



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Christmas Tastes Menu

2 courses £16.95 OR 3 courses £21.95
(to include tea, coffee & Christmas Crackers)

Starters

Homemade soup of the moment served with pesto toasted crusty bread
Warm smoked mackerel and fresh horseradish tart served with balsamic tossed leaves
Homemade Christmas style toad in the hole with turkey, chipolatas
and fresh sage finished with red wine and bacon jus
Warm creamy stilton, spinach and pine nut polenta cake with Bistro 46 tomato jam
Creole spiced crayfish, chorizo and red pepper paella finished with smoked paprika oil
Slow roasted Tuscan vegetable and rocket terrine served with green olive tapenade bruschettas

Mains

Venison, winter root vegetable & Bays Devon Dumpling stew
served with mature cheddar & horseradish dumplings
Woodland mushroom, chestnut & sweet potato lasagne served with red pepper, garlic & tomato soup
Pan fried pork fillet wrapped in streaky bacon served on champ mash with
roasted courgettes and local cider reduction
Tikka spice rubbed fillet of salmon served on chick pea masala with
smoked cardamom rice and lime dressing
Slow roasted breast of chicken stuffed with sun blushed tomato mousse served on
parmesan potato and leek gratin, wilted spinach and cream jus
Vine tomato, confit garlic and broccoli risotto finished with mozzarella cheese

Desserts

Homemade rich Christmas pudding served with homemade brandy butter and cream
Bistro 46 homemade lemon curd crème brulee with crunch cookie
Warm gluten free chocolate & walnut brownie served with white chocolate ganache
Warm locally grown plum and apple crumble tart served with vanilla ice cream
Bistro 46 warm sticky toffee pudding with butterscotch sauce and clotted cream
Selection of locally sourced cheeses served with oat biscuits and warm Bistro 46 chutney

This menu is available between 30th Nov – 30th December

www.bistro46.com

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