

www.bistro46.com

Bistro 46

01803 858936

Events for Autumn 2010

Please find below
details of the
currently planned
events.

We look forward to
seeing you at the
Bistro very soon!



Bistro 46



A Taste of Thailand Gourmet Night

Thursday 23rd September 2010

£28 per head

Booking essential to avoid disappointment

Menu

Selection of Thai inspired canapés

Clear chicken and lemongrass broth, with fresh coriander & ginger

*Phat Thai – Sautéed king prawn, rice noodles, peanuts,
tamarind and finished with fresh lime*

Chef's Surprise Course

*Crispy Pork Stir Fry – Sticky lemon soaked pork stir fried
with cashews, peppers & ginger*

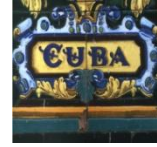
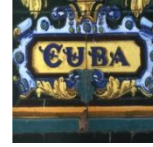
OR

*Kaeng Khiaowan – Aromatic green coconut curry with
fish dumplings and wilted spring greens*

*Khanom mo Kaeng – Warm coconut & palm sugar pudding
with sweet fried onions and mango jelly*

Tea, Coffee or Thai Iced Tea





A Taste of Cuba Gourmet Night

Thursday 21st October 2010

£28 per head

Booking essential to avoid disappointment

Menu

Selection of Cuban inspired canapés

Papas Rellenas – Warm tomato & herb stuffed potatoes served with crisp leaves and salsa verde

Huevos Habaneros – Eggs ‘Havana Style’ slow baked with garlic, chilli and tomato served with brushetta

Chef’s Surprise Course

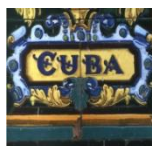
Pollo Salsa de Frijol Negro – Fresh marinated chicken in a black bean sauce served with rice & corn fritters

OR

Seabass ala Santa Barbara – Fillets of Seabass shallow fried in a coconut crust and served on a coconut & vegetable broth

Boniatillo – Warm Cuban style sweet potato and cinnamon pudding with Barcardi Rum custard

Tea, Coffee or Rum Punch





Bistro 46



A Taste of Mongolia Gourmet Night

Thursday 25th November 2010

£28 per head

Booking essential to avoid disappointment

Menu

Selection of Mongolian inspired canapés

Mongolian Khuushuur Dumplings – Ground spiced beef, onion & herbs shallow fried in sour bread dough & served with pickled cabbage salad

Gurilta Shul – Traditional Mongolian lamb and noodle soup

Chef's Surprise Course

Mongolian Style Mutton Stew – Slow stewed marinated mutton with potatoes, root vegetables and wild herbs

OR

Fish hot pot finished with sour cream, spinach, garlic and barley

Warm milk and rice pudding with boortsog biscuits and Vodka custard

Tea, Coffee or Buttermilk Tea





Bistro 46



Christmas Tastes Menu

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

Starters

Freshly made soup of the moment served with pesto toasted crusty bread
Warm individual brie & spinach tart with a homemade cranberry & clementine salsa
Homemade Christmas style toad in the hole with turkey, chipolatas
and fresh sage finished with red wine & bacon jus

Bistro 46 smoked pork, onion and cider terrine served with lightly spiced apple & cinnamon chutney
Pan fried North African style chick pea & cumin falafels served with garlic aioli & dressed leaves
Warm smoked mackerel, prawn and rocket fishcake served with crisp leaves & lemon dressing

Mains

Pan fried smoked paprika rubbed pork belly served on champ mash
with roast courgette and sweet plum dressing
Pan fried breast of chicken served with confit parsnip, rocket and potato tortilla
with tomato & garlic roast haricot beans
Lightly grilled fillet of sea bass with Tuscan vegetable ratatouille,
saffron roast new potatoes and salsa verde broth
Venison, winter root vegetables & local ale stew served with mature cheddar & horseradish dumplings
Courgette, feta and garden herb fritters served with fragrant cous cous
& roasted aubergine, tamarind & chilli sauce
Woodland mushroom, chestnut & sweet potato lasagne served with red pepper, garlic & tomato soup

Desserts

Homemade rich Christmas pudding served with homemade brandy butter and cream
Warm locally grown apple, sultana and cinnamon crumble tart with vanilla ice cream
Bistro 46 warm sticky toffee pudding with butterscotch sauce and clotted cream
Homemade blueberry & white chocolate crème brulee with crunch cookie
Warm gluten free chocolate & walnut brownie served with
Belgium chocolate & Baileys sauce and vanilla ice cream
Selection of locally sourced cheeses served with oat biscuits and warm fig & grape chutney

This menu is available between 1st - 30th December

Please call 01803 858936 to avoid disappointment



New Year's Eve Tastes

Friday 31st December 2010

£49.95 per ticket

Tickets must be purchased prior to the evening
Arrive between 6.45-7.30pm Dress to impress!

Menu

A selection of homemade canapés on arrival

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Homemade pheasant, pistachio & smoked ham terrine
served with toasted seed loaf and spicy sage jelly

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Individual warm seared scallop, new potato
and spinach savoury crumble with balsamic tossed rocket leaves

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Home smoked chicken, leek & Shitake mushroom consommé
with a sea salt & black pepper croute

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Warm Sharpham Rustic Cheddar & vine tomato tart with crisp tossed leaves

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Individual beef & truffle mushroom wellington served on a fondant potato &
wilted spinach with glazed root vegetables and a rich port reduction

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Warm local rhubarb and aniseed mille feuille
with homemade Baileys ice cream & bitter chocolate sauce

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Tea, coffee or a liqueur of your choice

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A glass of sparkling wine to welcome 2011 at midnight

