LE MISTRAL

CAFÉ - BAR - BISTRO

Christmas Menu

Terms & Conditions

A non-refundable deposit of £10 per person is required to confirm a booking.
Please submit pre-orders seven days before the booking date.
Cancellations made with less than 24 hours notice will incur a £10 fee per person.
Supply issues may cause variations to the dish.

Dietary information

(V) Vegetarian
(VGO) Vegan Option Available
(DFO) Dairy Free Option Available
(GFO) Gluten Free Option Available

Allergies & Intolerences

Please inform us of any allergies, intolerances, and specific dietary requirements when placing pre-orders. Due to our kitchen environment we cannot guarantee any dish is entirely free from allergens.

For full allergen information, please visit our website or speak to a member of our team.

Le Mistral Wirksworth
Tel 01629 824840
info@lemistralwirksworth.co.uk

Book online @
lemistralwirksworth.co.uk

Two Course £29.95
Three Course £34.95

Served from 1st December to 23rd December

STARTERS

Salmon Gravadlax Fennel, cucumber and dill slaw, lemon aioli (GFO) — £9.95

Candied Beetroot & Whipped Goats' Cheese with rocket and caramelised walnuts (GFO) (VGO) — £8.95

Duck and Orange Parfait Fig and honey chutney, toasted sourdough — £9.50

Roast Butternut Squash and Sage Soup Toasted pumpkin seeds, sourdough croutons (VGO) (GFO) — £8.25

MAIN COURSES

Turkey Roulade Rolled with pork and sage stuffing, wrapped in smoked bacon, roast veg, sprouts, red cabbage, roast potatoes, pigs in blankets and meat gravy. (GFO) — £23.95

Slow Braised Blade of Beef Buttery mash, sautéed cavolo nero, roasted carrots, roasted shallots and red wine Jus (GFO) — £25.95

Salmon en Croute Salmon marinated in dill, lemon & garlic with spinach, in puff pastry, served with long-stem broccoli, new potatoes with lemon & roast pepper butter — £22.95

Roast Vegetable Nut Roast Black olive and chickpea crumb, Brussel sprouts, roast potatoes, shallot jus (V / VGO) — £21.95

DESSERTS

Christmas Pudding Brandy cream custard — £8.95

Profiteroles Amaretti crumb, cream, dulce de leche sauce — £8.95

Passionfruit Cheesecake Fruit, strawberry coulis — £8.95

Chocolate Truffle Torte Winter berry compote, pouring cream (GFO) (VGO) — £8.95