

CHRISTMAS MENU 2010

Starters

Roast Butternut Squash Soup
sage croutons

Rustic Ham Hock Terrine
piccalilli

Grilled Goat's Cheese on Focaccia
sweet tomato chutney

Roulade of Smoked & Confit Salmon
horseradish creme fraiche

Mains

Traditional Roast Turkey
with all the trimmings

Boeuf Bourguignon
mashed potatoes

Wild Mushroom and Gruyere Tart
truffle dressing

Oven Roasted Fillet of Sea Bass
french beans, cherry tomatoes and olive tapenade

Rocket and Roquefort Risotto
salsa verde

All main courses are served with seasonal vegetables and roast potatoes

Desserts

Christmas Pudding
brandy sauce

Classic Creme Brulee

Valrhona Chocolate Tart
cointreau mousse

Ripe Brie on Sultana Bread
grape chutney

(All items may contain traces of nuts.)

FOR FURTHER INFORMATION AND RESERVATION ENQUIRIES

Please contact Sarah on 020 7240 2992 or email sarah@boulevardbrasserie.co.uk