

JRoOL Bistro

Christmas Party Menu 2011

Thursday 1st – Friday 23rd December

(£10/head non refundable cash or cheque deposit required to secure booking for parties of 6 or more)

(Pre-orders required 7 days prior to booking for parties of 6 or more)

2 courses £22.00 / 3 courses £27.00

Starters

- Deep fried brie with a fig & port chutney (v)
- Chicken liver parfait with red onion marmalade
- Butternut squash soup with brown butter, sage & nutmeg crème fraîche (v)
- Oak smoked mackerel paté with toasted rye bread
- Lemon chicken, pork & pistachio terrine

Main course

- Braised venison with a juniper onion compote & pommes Anna
- Strozzapretti with a tomato, basil & pine nut sauce (v)
- Roast cod with an anchovy & herb crust, creamed peas & leeks
- Duck confit with Brussels sprouts, pancetta lardons, chestnuts & mustard sauce
- Seafood stew with garlic croutes & rouille

Desserts

- Mulled wine poached pears with homemade Madeleines
- Sticky toffee & date pudding with a cranberry & walnut sauce
- Chocolate tart with a hazelnut crust
- Cheese & biscuits (£1.50 supplement)

JRoOL is Jason, Rachel and the team, we hope you enjoy.

Menu is subject to alteration depending on availability of fresh ingredients

All of our dishes are cooked to order, so please bear with us during busy periods in our tiny kitchen!

Any gratuities are left entirely at your discretion & are shared equally amongst the staff at the end of each shift

12 Union Street, Stroud, Gloucestershire GL5 2HE

Tel 01453 767123

www.jrool.co.uk