



JOYEUX



NOËL

LE MISTRAL SHERWOOD
575 Mansfield Road, Nottingham, NG5 2JN
0115 911 6116
sherwood@lemistral.co.uk

Bookings Terms & Conditions

To confirm a booking, a non-refundable deposit of £10 per person must be paid.

Any 'no shows' without prior acknowledgement, will incur a £10 charge.

Due to the layout of the establishment, we cannot always guarantee where your party will be seated.

Pre-orders are required two weeks before your allocated booking date.

All festive party bookings are allocated time slots of up to two hours.

Due to us being a cashless operator we cannot produce large table bills on a per person basis.

You must specify ALL dietary requirements when pre-ordering.

Please be aware that some dishes or products may change due to supply issues,
we will do our utmost to ensure this has a minimum effect on your party.



MENU DE NOËL

2 COURSE £21.95
3 COURSE £26.95

☆ RÉCEPTION DU PROSECCO ☆

ADD A PROSECCO RECEPTION TO YOUR
FESTIVE BOOKING FOR £3.95 PER PERSON

ENJOY A GLASS OF PROSECCO UPON ARRIVAL
FOR YOU AND YOUR PARTY

ENTRÉES

Spinach & Shallot Croquettes

Sweet pepper & chilli hummus with toasted walnuts (V)

Mini Baked Camembert

Potted & topped with olives, fresh herbs & vine cherry tomatoes
with fresh bread (V) (GFO)

Ham & Parsley Terrine

Infused with honey & wholegrain mustard,
alongside our sticky red onion confiture with toasted bread (GFO)

Curried Lentil & Parsnip Soup

Garlic oil & warm sourdough (V) (VGO) (GFO)

Smoked Salmon Roulade

Pickled fennel, caper berries, cream cheese & lemon dressing (GFO)

TO FOLLOW

Traditional Festive Roast Turkey

Herb stuffing, pigs in blankets, roasties, parsnips, carrots, sprouts, braised red cabbage & gravy

Boeuf Bourguignon

Tender beef, caramelised onions, smoked pancetta,
glazed carrots, mushrooms, red wine jus & herb mashed potatoes (GFO)

Crispy Pork Belly

Dijon-cream & cider reduction, apple & spring onion mash with green vegetables (GFO)

Apricot & Goats Cheese Nut Roast

Roast potatoes, sprouts, braised red cabbage, root vegetables & vegetarian gravy (V) (VGO)

Harissa & Coconut Tagine

Spiced chickpeas, mixed peppers, spinach, sweet potato, harrisa & coconut tagine
with fragrant lemon & coriander couscous (V) (VGO) (GFO)

Pistachio Crusted Hake Supreme

Creamy spinach & saffron-potatoes with green beans (GFO)

Ribeye Steak & Bleu d'Auvergne

Steak and grilled blue cheese with green beans, roast vine cherry tomatoes & pommes frites (GFO)

Unless otherwise stated, this dish will be served medium-rare & will incur a £5 SUPPLEMENT

DESSERTS

Christmas Pudding

Brandy sauce (V) (GFO)

Baileys Crème Brûlée

Mint chocolate shards (V)

Strawberry & Prosecco Cheesecake

Berry compote (V)

Mulled Wine Poached Pear

Candied walnuts & mascarpone (V) (VGO) (GFO)

Belgian Chocolate Torte

Vanilla ice cream (V) (VGO)

ACCOMPAGNEMENT

Marinated Olives £3 (V) (VGO)

Bread & Butter £3 (V)

Garlic Bread £3 (V)

Rustic Chips £3

Pigs in Blankets £3

Herb Roasties £3 (V)

FOOD ALLERGIES & INTOLERANCES

If you have any allergies, intolerances or dietary requirements
you must inform us when pre-ordering.

All our food is cooked to order, due to the nature of our food production,
using shared equipment in a busy environment, some products
may not be suitable for those with severe allergies.

We cannot guarantee with 100% certainty, that traces of allergens are not present.

(V) = Vegetarian | (VO) = Vegetarian Option Available

(VGO) = Vegan Option Available | (GFO) = Gluten Free Option Available

If you require one of the above options, please indicate this on your pre-order.

