

CHRISTMAS Menu

Orsino Bistro

Mon Cuina

2 Courses £28 | 3 Courses £35

STARTERS

Tomato Soup

Topped with basil oil, toasted pine nuts & crème fraiche and served with chunky bread v,gfo

Bistro Festive Mushrooms

Cooked in a chestnut cream sauce and served on toasted sourdough v, gfo

Prawn Cocktail

Served with our classic Marie-rose sauce and Melba toast

Brixworth Pate

With red onion chutney and toast

MAINS

Roast Turkey

Traditionally served with roasted potatoes, braised carrots, honey roast parsnips, brussels sprouts with chestnuts, braised red cabbage, pigs in blankets and a rich madeira gravy

Beef Bourignon

With a creamy mustard mashed potato, braised carrots and red cabbage. gf

Baked Cod Loin with a Prosecco & Clam Sauce

Accompanied by sauté potatoes and green vegetables gf

Roasted Squash, Carrot & Pine

Nut Bake

Served with roasted potatoes, braised carrots, honey roast parsnips & brussels sprouts with chestnuts v

DESSERTS

Christmas Pudding

Served with a creamy custard, cognac sauce or cream

Chocolate Tart

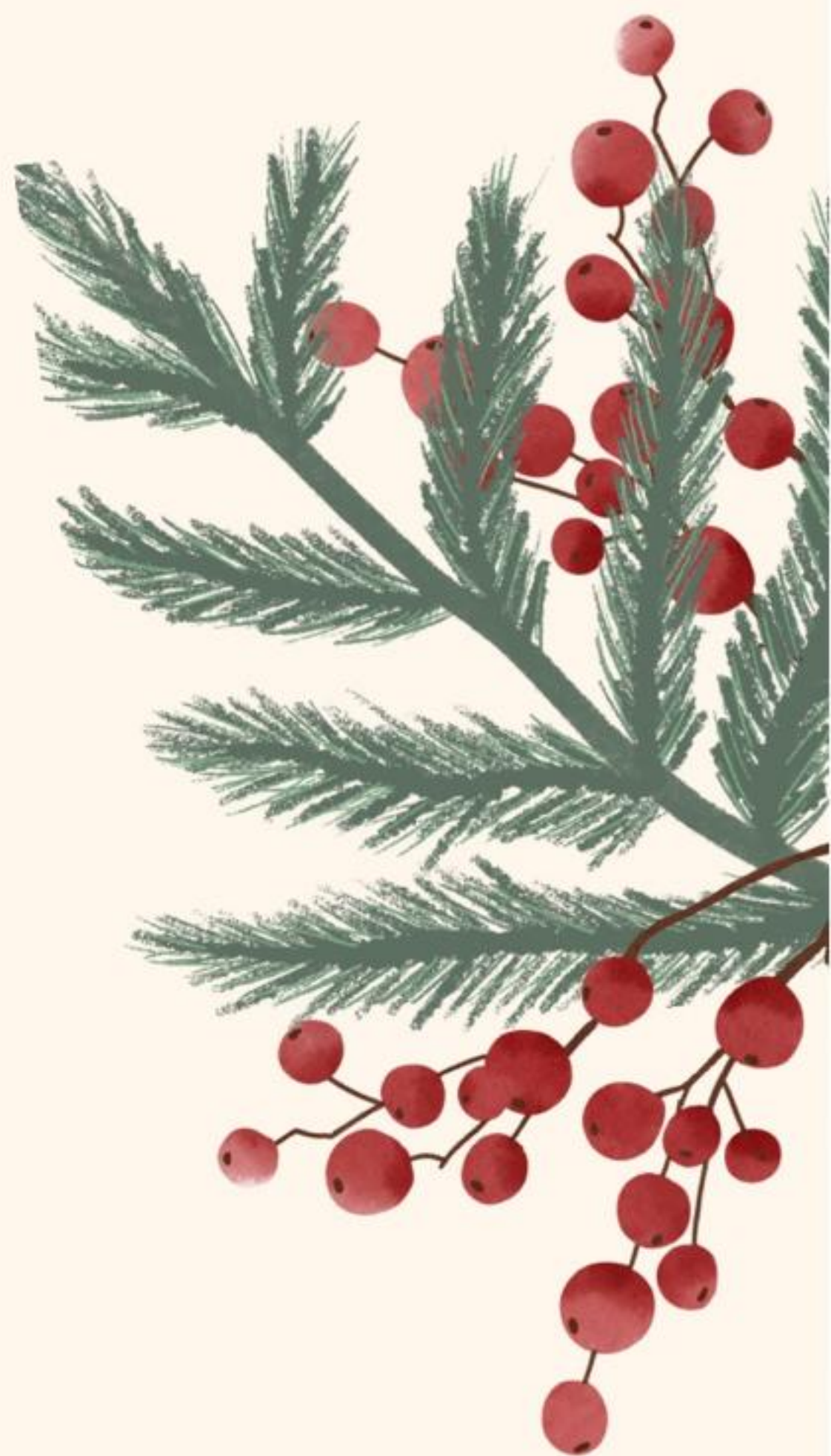
Rich chocolate dessert served with candied hazelnuts & Chantilly cream

Apple & Tarragon Crumble

Served with creamy custard, ice cream or Chantilly cream

The Bistro Cheese Board

A selection of cheeses, with fruit & nuts, chutneys and crackers



*Now taking
Christmas 2026
bookings*