

The **B**istro

Welcome to the
'The Bistro'
at Stafford College.

*Your food this evening will be prepared,
cooked & served by BTEC Level 3
Hospitality Students*

In order to facilitate their training,
we would appreciate,
if when placing your order,
a selection of all the dishes
could be made from the Menu

Special Promotion

3 Courses
Inclusive Coffee

£14.00

DINNER MENU

Tuesday 10th January 2012
Tuesday 17th January 2012

French Menu

Gratin Normande

Confit Duck leg with Cassoulet

Salmon Rilette with toasted
Brioche

* * *

Noisettes of Lamb with Provençale
Vegetables, Basil jus

Daube of Beef, Mushroom & Red
Wine

Saute Chicken Lyonnaise

Grand assiettes des legumes, Sou-
flee Goats Cheese

* * *

Crepe Suzette

Clafoutis

Tarte Tatin

* * *

Madelines

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Special Promotion

Set Menu
£15.00

DINNER MENU

Tuesday 24th January 2012

BURNS EVENING.

Scotch Woodcock
*(Wholemeal toast, scrambled Egg
& Anchovies)*

Starter

Cullen Skink
*(A classic Scottish Fish & Potato
Soup)*

* * *

Intermediate Course

Haggis
*(served with Rosemary sauce, Neeps
& Tatties)*

* * *

Main

Stoved Chicken
*(Chicken breast with Bacon, Onion,
& fresh Thyme)*

* * *

Dessert

Cranachan
*(Ancient Scottish dessert, made with
Oats, Raspberries, Cream & Whis-
key)*

Coffee, Shortbread



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DINNER MENU

Tuesday 31st January 2012

Tuesday 7th February 2012

Avgolemono with Olive Bread

Twice baked Goats Cheese Souflee,
Herb vinegrette
& mixed leaves

Gravadlax with wholemeal toast,
Lemon Cream dressing

* * *

Grilled Sirloin Steak,
Bordelaise sauce

Best end of Lamb with Mint
& Spinach stuffing encased
in Brioche

Baked Cod on buttered mash with
peas & Broad Beans

Vegetable Tian with roast Tomatoes
and Wild Mushrooms (V)

* * *

Apple Charlotte,
Vanilla Ice-Cream

Chocolate Tart with Creme Anglaise

Prune & Armanac Parfait



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DINNER MENU

**Tuesday 21st February 2012
Tuesday 6th March 2012**

Italian Menu

Antipasto Plate

Gnocchi with Sun-dried Tomatoes

Minestrone with Parmesan fluted

* * *

Vegetable Risotto with
Parmesan crisps

Pan-fried Red Mullet with
handmade Tagliatelle,
Red Pepper sauce

Salmon & Fennel Lasagne

Osso Buco with Chianti sauce

* * *

Tiramisu

Peaches stuffed with Mascapone
Cream

Ricotta & Marsala Tarts

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DINNER MENU

**Tuesday 13th March 2012
Tuesday 20th March 2012**

Cream of White Onion Soup

Pan-fried Chicken Livers with
Calvados on toasted Brioche

Mussels & Garlic Broth
with fresh herbs

* * *

Char-grilled fillet Steak with Cafe
de Paris butter

Schweinebraken
(*Carraway roast Pork with Spatzle
& Sauerkraut*)

Baked Trout with Horseradish &
Apples

Pan-fried Halloumi Cheese with
Grape & Lemon Salad

* * *

Poached Pears with Blackcurrant &
Red Wine syrup

Honey & Pinenut Tart with
Cinnamon Ice-Cream

Chocolate Mousse with Coconut
Tuile & Creme Anglaise Tarts