

CHRISTMAS CABARET MENU

£28.95

Friday and Saturday 7pm-8.30pm Cabaret

Winter Vegetable Soup (V)

Served with garlic croutons

Braised Duck and Pistachio Terrine

With truffle dressed leaves and apple compote

Marinated Melon Salad (V)

With lemon sorbet and thyme syrup

Ragu of Field Mushrooms, Leeks & Gruyere Cheese (V)

Served in a savoury tartlette with petit leaves

Mussels Bonne Femme

*Mussel meat cooked in a celery, mushroom and bacon sauce
served on a garlic croute with crisp leeks*



All main courses served with seasonal vegetables

Traditional Roast Turkey

With sage seasoning, roast potatoes and rich turkey gravy

Thick Cut Roast Sirloin of Beef

Served on Lyonnaise potatoes with a green peppercorn sauce

Pan Fried Fillet of Sea Bass

*Served on olive oil crushed potatoes, asparagus, peas and
spinach with a prawn and tomato cream sauce*

Asparagus, Pea and Sweetcorn Risotto (V)

Finished with shaved Parmesan

Roast Loin of Pork

*Served with honey roast new potatoes and a
Calvados & mustard sauce*



Christmas Pudding

Served with brandy sauce

Cream Filled Profiteroles

Served with hot Belgian chocolate sauce & marshmallows

Winter Berry Crème Brulee

With cinnamon shortbread

Selection of Cheeses

With biscuits and red onion marmalade

Trio of Ice Cream

£10 deposit per person to be paid 4 weeks in advance and
meal to be paid in full 2 weeks prior to reservation date.
All deposits are non-refundable / transferrable.

NEW YEARS EVE MENU

5 Course Menu £39.95 per adult
£17.95 12yrs or under (sep menu)

Glass of bubbly on arrival & non alcoholic cocktail for kids

Creamed Artichoke Soup (V)

With roast wild mushrooms and Parmesan disc

Pan Fried Finger of Salmon

Served on a crayfish & spring onion risotto with lemon dressing

Braised Duck and Pistachio Terrine

With truffle dressed leaves and an apple compote

Caramelized Red Onion and Beetroot Tart (V)

Served with glazed goats cheese & rocket salad

Grilled Black Pudding

*Served with herbed potato puree and a smoked bacon and
green peppercorn sauce*



Pot Roast Shank of Lamb

*With rosemary and garlic mash, rich red wine sauce and
roast root vegetables*

Pan Fried Fillet of Sea Bass

*Served on olive oil crushed potatoes, asparagus, peas and
spinach with a prawn and tomato cream sauce*

8oz Sirloin Steak

*Cooked to your liking. Served with hand cut chips, baked field
mushrooms, vine tomatoes and your choice of sauce
(red wine, green peppercorn, chilli & tomato)*

Supreme of Chicken

*Stuffed with basil and mozzarella wrapped in Parma ham
served with pesto mash, roast vine tomatoes with a tomato
and olive sauce*

Filo Parcel of Goats Cheese, Spinach and Sun Blush Tomato (V)

Served on nicoise vegetables and a tomato chilli sauce



Winter Berry Crème Brulee

With cinnamon shortbread

Cream Filled Profiteroles

*Served with vanilla ice cream, hot Belgian chocolate sauce
and marshmallows*

Homemade Banoffee Tart

Served with Baileys anglais

Hot Chocolate Pudding

With chocolate ice cream

Selection of Cheeses

Served with biscuits and a red onion marmalade



To Finish

Tea or Coffee served with after eight mints

Deposits of £25 per adult and £10 per child to be paid 4 weeks in
advance and meal to be paid in full no less than 2 weeks prior to
reservation date. All deposits are non-refundable / transferrable.

Design & Print by MASTERPRINT Tel: 01744 616500



GREAT BRITISH FOOD!
WITH A FRENCH ACCENT

**CHRISTMAS
MENU**

OPENING TIMES

Monday - Friday

Lunch: 12.00 - 2.00pm

Evening: 5.00 - 10.00pm

Saturday: 5.00 - 10.00pm

Sunday: 12.30 - 8.30pm

TEL: 01744 730060

9 George Street, St. Helens WA10 1DA

Email: sthelens@lefrogbistro.com

All parties with 6 guests or more will be asked to pre order their
meals no less than 1 week before the reservation date.

Some of our dishes may contain traces of nuts. Some of our fish and
meat may contain bones. We do not knowingly use GM ingredients.



**CHRISTMAS
LUNCH MENU**

£15.95

Available Mon-Fri 12-2pm & Sunday 12-5pm

Winter Vegetable Soup (V)

Served with garlic croutons

Smooth Chicken Liver Parfait

With red onion marmalade and crusty bread

Marinated Melon Salad (V)

With lemon sorbet and thyme syrup

**Ragu of Field Mushrooms,
Leeks & Gruyere Cheese (V)**

Served in a savoury tartlette with petit leaves



All main courses served with seasonal vegetables

Traditional Roast Turkey

With sage seasoning, roast potatoes and rich turkey gravy

Mustard Glazed Roast Beef

With Yorkshire pudding, roast potatoes and red wine sauce

Baked Fillet of Tuna Steak

Served on crushed potatoes with a white wine, garlic and prawn butter sauce

Asparagus, Pea and Sweetcorn Risotto (V)

Finished with shaved Parmesan



Christmas Pudding

Served with brandy sauce

Cream Filled Profiteroles

Served with hot Belgian chocolate sauce & marshmallows

Selection of Cheeses

With biscuits and red onion marmalade

Trio of Ice Cream

*£5 deposit per person to be paid 2 weeks in advance
prior to reservation date, deposits are
non-refundable / transferrable.*



**CHILDREN'S
CHRISTMAS MENU**

£7.95

12yrs & under up till 7pm £7.95

Winter Vegetable Soup (V)

Served with garlic croutons

Garlic Bread Ciabatta (V)

Plain or topped with cheese

Fanned Melon (V)

With fruit coulis



Traditional Roast Turkey

*With sage seasoning, roast potatoes, seasonal vegetables
and rich turkey gravy*

Linguine Pasta (V)

*Served with fresh herb and tomato sauce
topped with grilled cheese*

Fish Goujons

Served with chips and salad

Roast Beef

*With Yorkshire pudding, seasonal vegetables,
roast potatoes and gravy*



Cream Filled Profiteroles

Served with hot Belgian chocolate sauce & marshmallows

Trio of Ice Cream



**CHRISTMAS
EVENING MENU**

£21.95

Sunday-Thurs 5pm-Finish, Fri & Sat 5pm till 7pm

Winter Vegetable Soup (V)

Served with garlic croutons

Braised Duck and Pistachio Terrine
With truffle dressed leaves and apple compote

Marinated Melon Salad (V)

With lemon sorbet and thyme syrup

**Ragu of Field Mushrooms,
Leeks & Gruyere Cheese (V)**

Served in a savoury tartlette with petit leaves

Mussels Bonne Femme

*Mussel meat cooked in a celery, mushroom and bacon sauce
served on a garlic croute with crisp leeks*



All main courses served with seasonal vegetables

Traditional Roast Turkey

With sage seasoning, roast potatoes and rich turkey gravy

Thick Cut Roast Sirloin of Beef

Served on Lyonnaise potatoes with a green peppercorn sauce

Pan Fried Fillet of Sea Bass

*Served on olive oil crushed potatoes, asparagus, peas and
spinach with a prawn and tomato cream sauce*

Asparagus, Pea and Sweetcorn Risotto (V)

Finished with shaved Parmesan

Roast Loin of Pork

*Served with honey roast new potatoes and a Calvados &
mustard sauce*



Christmas Pudding

Served with brandy sauce

Cream Filled Profiteroles

Served with hot Belgian chocolate sauce & marshmallows

Winter Berry Crème Brulee

With cinnamon shortbread

Selection of Cheeses

With biscuits and red onion marmalade

Trio of Ice Cream

*£10 deposit per person to be paid 2 weeks in advance
prior to reservation date, deposits are
non-refundable / transferrable.*