



MECHANICS BISTRO

Festive lunch

MAIN COURSE £14 | TWO COURSE £18 | THREE COURSE £21

Mechanics Bistro will be offering festive lunches from
TUESDAY 25TH NOVEMBER UNTIL SATURDAY 20TH DECEMBER

We highly recommend booking a table. Parties of six or above must make a reservation. Full payment is required at the time of booking and a pre-order is needed at least 48 hours before. Please discuss any dietary requirements or food intolerances by calling **01282 664400** or emailing burnleymechanics@blcgroup.co.uk.

DIETARY KEY | **V:** VEGETARIAN | **VG:** VEGAN | **PGF:** CAN BE PREPARED GLUTEN FREE | **PVG:** CAN BE PREPARED VEGAN | **N:** NUTS

STARTERS

French Onion Soup

With Gruyere Croutes

PVG **PGF** **V**

Chicken Liver Parfait

Bramley Apple Chutney
With Ciabatta Croutes

PGF

Prawn Cocktail

Served With Crisp Salad,
Lemon Wedge & Rustic
Bread Roll

PGF

MAINS

Traditional Turkey Dinner

Garlic Roast Potatoes, Sage
& Onion Stuffing Ball, Pigs In
Blankets, Spiced Chantenay
Carrots, Creamy Garlic Sprouts,
Cranberry Jus **PGF**

Poached Salmon Fillet

Salsa Verde, Roast Potatoes,
Spiced Carrot & Creamy Garlic
Shredded Sprouts **GF**

Festive Tart

Sweet Potato, Hazelnut, Parsnip
& Sage Tart, Roast Potatoes,
Spiced Carrot & Creamy Garlic
Shredded Sprouts

V **PVG** **N**

DESSERTS

Strawberry & Prosecco Roulade

Strawberry Coulis & Fresh Berries

V **GF**

Sticky Toffee Cheesecake

Biscoff Crumb, Chewy Fudge,
Fresh Cream **V**

Traditional Christmas Pudding

Brandy Anglaise

PVG **V**

ALLERGY AND FOOD INTOLERANCE STATEMENT

Whilst we identify all 14 allergens in our dishes, our kitchen environment does contain all 14 allergens, therefore we cannot guarantee that traces of the 14 allergens are not present within our dishes. If you have a specific question about one of our dishes, please ask a member of our team.