



LISA JEAN

Bennetts Brasserie

the
Christmas

*** EDITION ***

the Christmas

2 COURSES

£15.⁹⁵

*** LUNCH MENU ***

3 COURSES

£18.⁹⁵

AVAILABLE FROM 13TH NOVEMBER

MON-SAT
12PM-3.30PM

SUNDAY
12PM-3PM

Starters

BLOODY MARY PRAWN COCKTAIL (GFA)
served with buttered brown bread

HAM HOCK TERRINE (GFA)
piccalilli, toasted croûtes

TOMATO & ROASTED RED PEPPER SOUP (GFA)
balsamic glaze, pesto

SMOKED SALMON TARTARE (GFA)
horseradish crème fraîche, blinis

CRISPY COATED BRIE (V)
caramelised red onion chutney

MUSHROOM BRUSCHETTA (GFA) (V)
*sautéed wild & cup mushrooms, sherry, tarragon
& cream, served on toasted ciabatta*

Mains

BROCCOLI & BLUE CHEESE SOUFFLÉ (GFA) (V)
*poached pear & walnut salad, herb-buttered
baby potatoes*

TURKEY BREAST
*stuffing, roast potatoes, winter greens,
cranberry sauce*

SEARED DUCK BREAST (GFA)
braised red cabbage, potato cake, red wine sauce

SEAFOOD LINGUINI (GFA)
*Chef's seafood selection, thermidor butter
sauce, white wine, shallots, parsley, tarragon,
lemon, Parmesan*

ROAST PORK LOIN (GFA)
*caramelised apple, sage & onion crushed
potatoes, Calvados sauce*

TOMATO & CHILLI LINGUINI (GFA) (V)
feta cheese, chargrilled vegetables

Desserts

BAILEYS CRÈME BRÛLÉE (GFA)
biscotti biscuit

BRITISH & CONTINENTAL
CHEESE (GFA)
*chutney, grapes & celery, biscuit
selection*

EGGNOG TRIFLE
Christmas spice

CHRISTMAS PUDDING (GFA)
brandy sauce

WARM CHOCOLATE
BROWNIE
vanilla pod ice cream

175^{ML} GLASS OF
HOMEMADE
MULLED WINE
£2.⁵⁰

CHRISTMAS PIMM'S
*brandy, apple juice, cinnamon,
apple, orange*
£5.⁹⁵

(GFA)
Gluten free available.
(V)
Vegetarian.

the Christmas

5 COURSES
£24.⁹⁵ PER PERSON

* * CHAMPAGNE BREAKFAST * *

AVAILABLE FROM 13TH NOVEMBER

MON-SAT
9AM-3.30PM

SUNDAY
11AM-2PM

1

GLASS OF CHAMPAGNE | ORANGE, APPLE OR CRANBERRY JUICE

2

OVERNIGHT OATS ^(GFA)
cranberries & cinnamon

OAK SMOKED KIPPER ^(GF)
parsley butter, lemon

PARMA HAM ^(GF)
Feta cheese, watermelon

CHRISTMAS MARTINI
*Smirnoff gold Vodka, cranberry juice,
creme de cassis, agave syrup*

FESTIVE BERRY & CHIA YOGHURT
honey, mixed seeds, bran flakes

3

FULL ENGLISH BREAKFAST ^(GFA)
*unsmoked bacon, award winning local sausage,
potato cake, baked beans, tomato, sautéed
mushrooms, black pudding, white pudding, toast,
fried bread, your choice of eggs*

VEGETARIAN BREAKFAST ^(V)
*homemade mature cheddar & leek sausage, potato
cake, baked beans, tomato, sautéed mushrooms,
toast, fried bread, your choice of eggs*

KEDGEREE SMOKED HADDOCK ^(GF)
*buttery lightly spiced basmati rice, fresh herbs,
finished with a free-range boiled egg*

EGGS BENEDICT ^(GFA)
*homemade honey roast ham, warm toasted buttered
muffin, poached eggs, hollandaise sauce*

EGGS FLORENTINE ^{(GFA) (V)}
*sautéed spinach with a hint of nutmeg, warm toasted
buttered muffin, poached eggs, hollandaise sauce*

EGGS ROYALE ^(GFA)
*smoked salmon, warm toasted buttered muffin,
poached egg, hollandaise sauce*

VEGEREE ^{(GF) (V)}
*seasonal sautéed vegetables, buttery lightly spiced
basmati rice, fresh herbs, finished with a free-range
boiled egg*

4

SEASONAL FRESH FRUIT
PLATTER ^(GF)

CLASSIC CRÊPES ^(GFA)
served simply with beurre suzette

WARM CROISSANT & PAIN
AU CHOCOLATE
served with butter and preserve

BUTTERMILK PANCAKES
*Lisa's banana & cinder toffee
ice cream*

5

ILLY FILTER COFFEE
TRADITIONAL ENGLISH
BREAKFAST TEA

EXTRAS

PROSECCO
GLASS £5.⁵⁰
BOTTLE £25.⁹⁵

CHAMPAGNE
GLASS £8.²⁵
BOTTLE £39.⁹⁵

the Christmas High Tea for High Heels

AVAILABLE FROM 13TH NOVEMBER

MON-SAT
2PM - 3.30PM

SUNDAY
2PM - 3PM

BY RESERVATION ONLY

£19.95
per person

SELECTION OF WHITE & BROWN FINGER SANDWICHES

*Turkey, cranberry & stuffing
Cream cheese, beetroot & cucumber
Free-range egg mayonnaise
Honey glazed ham, picallili
Smoked salmon tartare blinis*

GLASS OF PROSECCO
£5.50



GLASS OF HOUSE CHAMPAGNE
£8.25



175 ML
GLASS OF HOMEMADE MULLED WINE
£2.50



CHRISTMAS PIMM'S
brandy, apple juice, cinnamon, apple, orange
£5.95



HENDRICK'S GIN
cucumber, elderflower Fever Tree Tonic
£4.95

SELECTION OF FRESHLY BAKED PASTRIES

*Petite Derbyshire pork & Stilton roll
Wensleydale & cranberry roll
Prawn, bloody Mary sauce vol au vent
Wild mushroom, tarragon, sherry cream vol au vent*

CHRISTMAS SCONES

served mulled wine compôte, Lisa's lemon curd & Cornish clotted cream

BAILEY'S CRÈME BRÛLÉE

EGGNOG TRIFLE

Christmas spice

SELECTION OF HERBAL & FRUIT INFUSION LOOSE LEAF TEA

Gluten free available, menu as shown right. Please advise when booking, minimum 24 hours notice. (£21.95 per person)

Kid's Afternoon Tea

SELECTION OF WHITE & BROWN FINGER SANDWICHES

*turkey
free-range egg mayonnaise
honey roast ham
cheddar cheese*

PETITE SAUSAGE ROLLS

*FRUIT SCONES
served with strawberry compôte, lemon curd & clotted cream*

CHOCOLATE, CREAM PROFITEROLES

*ICE CREAM MILKSHAKE
vanilla or banana*

HOT CHOCOLATE, marshmallow, cream

£9.95
per child

the Christmas High Tea for High Heels

AVAILABLE FROM **13TH NOVEMBER**

MON-SAT
2PM - 3.30PM

SUNDAY
2PM - 3PM

BY RESERVATION ONLY

Vegetarian Menu

£19.95

per person

SELECTION OF WHITE &
BROWN FINGER SANDWICHES

Brie & cranberry
Free-range egg mayonnaise
Cream cheese, beetroot & cucumber
Hummous, chargrilled vegetables



SELECTION OF FRESHLY
BAKED PASTRIES

Roast butternut squash, chestnut & sage rolls
Feta & sun-blushed tomato vol au vent
Wensleydale cheese & cranberry roll
Wild mushroom, tarragon, Sherry cream vol au vent



CHRISTMAS SCONES

served mulled wine compôte, Lisa's lemon curd & Cornish clotted cream



BAILEY'S CRÈME BRÛLÉE



EGGNOG TRIFLE



SELECTION OF HERBAL & FRUIT
INFUSION LOOSE LEAF TEA

GLASS OF
PROSECCO

£5.50



GLASS OF
HOUSE
CHAMPAGNE

£8.25



175^{ML}
GLASS OF
HOMEMADE
MULLED WINE

£2.50



CHRISTMAS
PIMM'S

*brandy, apple juice,
cinnamon, apple,
orange*

£5.95



HENDRICK'S
GIN

*cucumber,
elderflower Fever
Tree Tonic*

£4.95

*Gluten free available,
menu as shown right.
Please advise when
booking, minimum 24
hours notice.
(£21.95 per person)*

GIFT VOUCHERS

CHRISTMAS GIFT IDEAS



£10^{·00} £20^{·00} £50^{·00}

CHAMPAGNE BREAKFAST
HIGH TEA FOR HIGH HEELS

ORDER BY PHONE
01332 344 261 ext.536

ORDER BY EMAIL
dining@lisajeane-bennetts.com

RESERVE ONLINE
www.lisajeane-bennetts.com/gifts

SUNDAY LUNCH

2 COURSES

£15^{.95}

3 COURSES

£19^{.95}

SUNDAY'S

12PM – 3PM

STARTER

BLOODY MARY PRAWN COCKTAIL ^(GFA)
served with buttered brown bread

HAM HOCK TERRINE ^(GFA)
piccalilli, toasted croutes

TOMATO & ROASTED RED PEPPER SOUP ^(V)
balsamic glaze, pesto

CRISPY COATED BRIE ^(V) ^(GFA)
caramelised red onion chutney

SMOKED SALMON TARTARE ^(GFA)
horseradish creme fraiche, blinis

MAIN

ROAST LOIN OF DERBYSHIRE PORK ^(GFA)
duck fat roast potatoes, crackling, pork sausage meat, sage & onion stuffing ball

SIRLOIN OF DERBYSHIRE BEEF ^(GFA)
duck fat roast potatoes, Yorkshire pudding, pork sausage meat, sage & onion stuffing ball

RUMP OF LAMB ^(GFA)
duck fat roast potatoes, pork sausage meat, sage & onion stuffing ball

SLICED TURKEY BREAST ^(GFA)
duck fat roast potatoes, pork sausage meat, sage & onion stuffing ball

BROCCOLI & BLUE CHEESE SOUFFLÉ ^(V)
poached pear & walnut salad, herb buttered baby potatoes

SMOKED HADDOCK RISOTTO ^(GF)
spinach, Parmesan, free-range poached egg, hollandaise sauce

DESSERT

CHRISTMAS PUDDING
brandy sauce

EGGNOG TRIFLE
Christmas spice

WARM CHOCOLATE BROWNIE
vanilla pod ice cream

BRITISH & CONTINENTAL
CHEESE
chutney, grapes, celery, biscuit selection

BAILEYS CREME BRÛLÉE ^(GFA)
biscotti biscuit

^(V)
Vegetarian

^(GFA)
Gluten-free available on
request. Please advise
when booking.

^(GF)
Gluten-free



LISA JEAN

Bennetts Brasserie

CALL

01332 344 261 ext.6

EMAIL

dining@lisajeau-bennetts.com

WEB

www.lisajeau-bennetts.com

VISIT

1st floor (rear of store)
Bennetts Department Store
8 Irongate
Derby | DE1 3AL

We look forward to seeing you.

CHRISTMAS OPENING HOURS

Late night shopping hours from 1st December

Monday	9.00am - 3.30pm
Tuesday	9.00am - 3.30pm
Wednesday	9.00am - 3.30pm
Thursday	9.00am - 3.30pm
Friday	9.00am - 3.30pm
Saturday	9.00am - 3.30pm
Sunday	11.00am - 3.00pm

SOCIAL



fb.com/lisajeaubrasserie



@ChefLisaJean

Terms & Conditions

For all Christmas bookings we ask for a £10.00 deposit per person to secure your table, unfortunately deposits paid on original numbers are non refundable.

Deposits can be paid by cash or card. At the time of payment you will be issued with a unique security receipt, please bring this with you and surrender it when asking your server for the bill on the day of your event. This will ensure deposit(s) paid will be credited against your final bill.

A pre-order stating all guest choices for each course must be sent to the restaurant no later than 5 days prior to the booking date.

We ask all guests to arrive promptly for their booked reservation time. A delay of more than 10 minutes from your booked reservation time will result in your party being further delayed before being seated/served.