



# BISTRO SERVE

## SMALL BATCH, CHEF CRAFTED FREEZER TO PLATE SOLUTIONS

Ideal for pubs, restaurants, bistros, wine bars, hotels, cafés and venues.

AWARD WINNING DISHES  
BY RENOWNED CHEF



*Christophe Lacroix*

*"Every plate comes  
back empty!"*

*Ghawn, Landlord*





## 40+ MAIN DISHES, SOUPS & SAUCES FROM PUB FAVOURITES TO GASTRO DINING

*A Real Solution for  
Kitchen Staffing Challenges*



## OUR DISHES

Save time, reduce waste, and cut energy costs.

Support your menu, whether as a full provision or for selected items.

Great for Seasonal specials, celebratory dinners, or free-from menu options.

**All without sacrificing flavour or quality!**

## WHY CHOOSE BISTRO SERVE?

- **Easy Management:** Simplify kitchen operations while maintaining great reviews.
- **Easy Preparation:** Served by everyone in your team
- **Quality Ingredients:** Every dish is chef-made with fresh, premium components.
- **Increased Footfall:** Customers come back for more.



# THE BISTRO SELECTION

Favourite dishes, hand cooked by chefs using premium ingredients.



## Beef Bourguignon GF

Prime cut braised beef in red wine with smoked bacon, carrot, mushrooms, and baby onions.

**Code: BC1017**

**Weight: 320g Serves: 1**

## Beef Bourguignon with Fusilli Pasta GF

Prime cut braised beef in red wine with smoked bacon, baby onions, and carrots, served with Gluten Free Fusilli pasta.

**Code: BTG100 Weight: 350g Serves: 1**

## Beef Lasagna

Rich beef ragu and béchamel layers, crafted to perfection and topped with Cheddar.

**Code: BC1019**

**Weight: 400g Serves: 1**



## Coq au Vin GF/DF

Slow cooked chicken leg in red wine with smoked bacon, carrots, mushroom and baby onion.

**Code: BC1028**

**Weight: 350g Serves: 1**

**Phone: 01225 592569**

**Email: info@bistrochef.co.uk**

## Classic Lamb Moussaka GF

Seasoned minced lamb and beef, aubergine, and béchamel sauce, infused with Mediterranean spices and topped with parmesan.

**Code: BC1023 Weight: 380g Serves: 1**



## Chicken Chasseur GF

Chicken breast in a creamy white wine, mushroom and tarragon sauce, served with Gluten Free Penne pasta.

**Code: BC1031**

**Weight: 400g Serves: 1**

## Chicken Chasseur with Penne Pasta GF

Premium chicken breast, oyster mushrooms, tarragon, bacon, baby onion and new potatoes in a creamy, white wine sauce. Served with GF Penne pasta.

**Code: BTG1002 Weight: 350g Serves: 1**



## Caribbean Curry with Rice GF

Tender diced chicken in coconut milk and mild Caribbean spices, served with pilaf rice.

**Code: BC1032**

**Weight: 300g Serves: 1**



# THE BISTRO SELECTION

Favourite dishes, hand cooked by chefs using premium ingredients.

## Shepherd's Pie GF

Minced lamb and diced vegetables in rich gravy, topped with creamy mashed potatoes and Cheddar.

Code: BC1025

Weight: 360g Serves: 1



## Chicken & Ale Pie

Full pastry base & top, generous filling with carrots and gravy.

Code: BC1033 Weight: 350g Serves: 1



## Beef & Ale Pie

Full pastry base and top. Braised beef with a beer gravy, flavoured with leeks and herbs.

Code: BC1034

Weight: 350g Serves: 1



## Leek, Saffron & Pea Risotto

Saffron-infused rice with peas, leeks, and Parmesan.

Code: BC1011

Weight: 350g Serves: 1

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## Lentil Stew GF/DF/Vegan

Puy lentils simmered with onions and spices for a delicate, flavourful dish.

Code: BC2005

Weight: 350g Serves: 1



## Vegetarian Moussaka

Aubergines, kidney beans, and halloumi in a rich tomato sauce, with a béchamel topping.

Code: BC1013

Weight: 380g Serves: 1



## Wild Mushroom Risotto GF

Creamy Arborio rice with wild mushrooms and leeks, topped with Parmesan.

Code: BC1010

Weight: 350g Serves: 1

## Fish Pie GF

Flaky white fish and smoked haddock in a creamy sauce, topped with mashed potatoes and grated Cheddar.

Code: BC1006 Weight: 350g Serves: 1

## Quinoa Tagine GF/DF/Vegan

Quinoa and vegetable stew in fragrant Moroccan spices.

Code: BTG1005 Weight: 350g Serves: 1



# THE BISTRO SELECTION

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## Cauliflower Cheese GF

Side Dish or Main

Cauliflower in a velvety cheese sauce, grilled to golden perfection.

Code: BC2002

Weight: 320g Serves: 2 as a Side

## Dauphinois Potatoes GF

Side Dish

Layers of potatoes baked with cream, butter, and cheese.

Code: BC2003

Weight: 320g Serves: 2 as a Side



## Garlic Mash Potato GF

Side Dish

Smooth buttery mashed potato with a hint of garlic and sea salt.

Code: BC2004 Weight: 320g Serves: 2 as a Side

## Petit Pois à la Française GF/DF

Side Dish - Garden Pea & Bacon Casserole

Pea casserole with bacon, braised lettuce, onion, and white wine.

Code: BC2007 Weight: 320g Serves: 2 as a Side



## French Onion Soup

Generous serving of traditional French Onion Soup with caramelised onions and a slowly simmered house stock.

Code: BCP1005

Weight: 400g Serves: 1



## Wild Mushroom Soup

Wild mushrooms sautéed and blended with cream and seasonings.

Code: BCP1004

Weight: 400g Serves: 1



**BISTRO  
SERVE**

"The quality, consistency and reliability of Bistro Serve has transformed our food service. We get great reviews and it's so easy to manage now."

Rycroft, Pub Manager, Bath



**1. FINEST  
INGREDIENTS**



**2. HAND COOKED  
BY CHEFS**



**3. FAST  
FROZEN**



# THE SIGNATURE SELECTION

Gastro dining from the menu of chef  
Christophe Lacroix.



## Confit Duck Leg GF

with Sauté Potatoes

Duck leg cooked in its own fat for rich  
flavour and tender texture.

Code: BC1029

Weight: 320g min Serves: 1

## Tartiflette GF

Reblochon cheese, potatoes, and lardons baked in cream,  
onion and white wine.

Code: BC1016 Weight: 380g Serves: 1

## Slow Cooked Lamb Shank GF/DF

Tender lamb shank in a red wine and redcurrant sauce.

Code: BC1022 Weight: 380g Serves: 1

## Dijon Beef Casserole GF

Braised beef stew with carrot,  
mushroom and onions in a creamy  
Dijon mustard sauce.

Code: BC1029

Weight: 320g Serves: 1



## Cassoulet Toulousain DF

Rich white bean casserole with sausage and pork belly in a  
flavoured tomato and herb sauce.

Code: BC1014 Weight: 380g Serves: 1

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## Brandade Nimoise - Salted Cod, Garlic & Olive Oil Fish Pie

Salt cod, garlic, and olive oil blended with potato, topped  
with breadcrumbs.

Code: BC1002 Weight: 300g Serves: 1



## Crab Risotto GF

Crab, black rice, and cherry tomatoes  
with Parmesan and a hint of chili.

Code: BC1004

Weight: 350g Serves: 1



## Scallop Risotto GF

Seared scallops with fish stock infused  
Arborio rice, shallots and parmesan.

Code: BC1009

Weight: 350g Serves: 1

## Vegetarian Lasagna

A luxurious wild mushroom and butternut squash lasagne with fresh  
lasagne sheets and a sumptuous Emmental cheese sauce.

Code: BC1012 Weight: 400g Serves: 1

## Cod & Prawn Paella GF

Cod fillet served on Bomba rice with prawns and roasted peppers.

Code: BC1003 Weight: 380g Serves: 1



# THE SIGNATURE SELECTION

Gastro dining from the menu of chef Christophe Lacroix.



## Smoked Haddock Linguini

Smoked haddock with linguini pasta in a flavoursome lobster sauce, finished with coriander.

**Code: BC1008**

**Weight: 350g Serves: 1**

## Traditional French Fish Soup

A delicious and authentic Southern French fish soup.

**Code: BCP1002 Weight: 400g Serves: 1**

## Lobster & Langoustine Bisque

Indulgent and rich bisque with exquisite shellfish flavours, authentic ingredients and method resulting in a luxurious, flavoursome dish.

**Code: BCP1003 Weight: 400g Serves: 1**

## Pommes Sarladaise: GF

Side Dish - Duck Fat Sautéed Potatoes

Duck-fat sautéed potatoes with garlic, thyme and sea salt.

**Code: BC2008**

**Weight: 280g Serves: 2 as a Side**



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## SAUCES FOR STEAKS & GRILLS



### Chef's Beef & Red Wine Jus GF

Rich, smooth, and deeply flavoured.

**Code: BCS2003**

**Weight: 200g Serves: 2 - 3**



### Blue Cheese Sauce GF

Creamy Roquefort, shallots and white wine sauce.

**Code: BCS2001**

**Weight: 200g Serves: 2 - 3**

### Lobster Cream Sauce GF

Luxurious seafood sauce with a hint of lemon.

**Code: BCS2004 Weight: 200g Serves: 2 - 3**

### Brandy & Green Peppercorn Sauce GF

Classic creamy cognac and peppercorn sauce.

**Code: BCS2002 Weight: 200g Serves: 2 - 3**



# BISTRO

SERVE

FOOD YOU WILL BE  
PROUD TO SERVE

“Fresh and finest ingredients. It noticeably improves footfall. We love the service and genuine passion for great food”

Christine, Wine Bar Owner



MEET OUR CHEF FOUNDER  
CHRISTOPHE AND WATCH  
A DEMO OF OUR DISHES

## FAQS

- 1. Where is the food made?** Our dishes are prepared in a 5-star rated commercial kitchen located in Bath, Somerset.
- 2. Are your products sustainable?** Yes, our food trays are made from 95% renewable materials, and all packaging is fully recyclable.
- 3. Where do your ingredients come from?** We work with local suppliers for meat and vegetables. All our meat is British sourced and outdoor reared where possible.
- 4. How long does it take to prepare the food?** Our dishes can be microwaved directly from frozen; cooked and plated in minutes
- 5. Can I cook multiple dishes simultaneously?** Yes, you can cook more than one dish at the same time.
- 6. Do you provide advice on preparation and plating?** Absolutely! Our Chef is happy to provide tailored advice based on your venue's needs and kitchen equipment.
- 7. What is the shelf life of the dishes?** All dishes come with a shelf life of up to 12 months in the freezer, with a minimum of 6 months.
- 8. Is allergen and nutritional information available?** Yes, every dish includes a nutritional analysis and full ingredient list with allergens clearly highlighted.



Contact us now  
ORDER YOUR  
FREE SAMPLE PACK

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