

BISTROT PIERRE

SOIRÉE

GASTRONOMIQUE

On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique evenings.

These specially designed menus embrace all that's great about French dining. At our Gastronomique evenings, it is as much about the experience as the food. The menus are designed to allow you to enjoy a leisurely and relaxed evening, savouring delicious, fresh and seasonal dishes in our beautiful bistrots.

We look forward to welcoming you soon,
see website for your nearest bistrot

BISTROTPIERRE.CO.UK

SIX COURSE MENU
25.95 PER PERSON

If you have an allergy please alert a member of staff, we can provide a detailed list of allergens used in our kitchen on request.



Earn Bistrot Pounds

Everytime you dine with us

We'll give you 5p in Bistrot Pounds for every £1 you spend. That's the equivalent of 5% 'cashback'

Simply present your app before you pay to earn your Bistrot Pounds. Full T&C's can be found at bistrotpierre.co.uk

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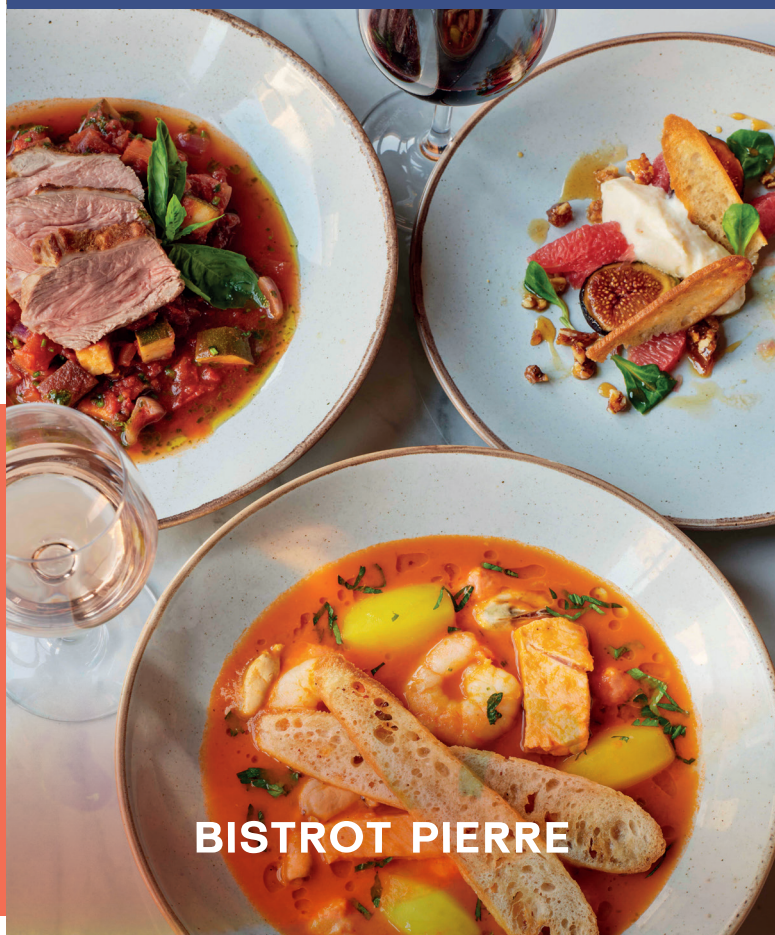


BISTROTPIERRE.CO.UK/CLUB

SOIRÉE GASTRONOMIQUE

SIX COURSE MENU
25.95 PER PERSON

January to March 2024



BISTROT PIERRE

TUESDAY 9TH JANUARY

Spiced Cauliflower Soup (V)

With a rarebit croûte

Honey & Rosemary Baked Brie (V) (*)

With plum chutney and toasted sourdough

Bouillabaisse Fish Stew (*)

Salmon, prawns and mussels with rouille and saffron potatoes

- or -

Slow Cooked Pork Belly (GF)

Wilted winter greens, pomme purée and red wine and apple jus

- or -

Winter Vegetable and Potato Rosti (V) (GF)

With harissa hollandaise and a poached egg

Winter Berry Pain Perdu (V)

With vanilla ice cream

Duo du Fromage (*)

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four (V)

Freshly brewed coffee and Petit Four

TUESDAY 23RD JANUARY

Leek and Potato Soup (V) (*)

With chives, crispy onions and crème fraîche

Beetroot Carpaccio (VE) (GF) (N)

Thinly sliced beetroot with a cumin nut crumble and whipped goats cheese

Rump Medallions (GF)

With peppercorn sauce, wilted spinach and potato pavé

- or -

Merguez Sausage & Haricot Bean Cassoulet

With gremolata, smoked almonds and yoghurt dressing

- or -

Roasted Squash Pearl Barley Risotto (V)

With crispy sage and chestnuts

Pot au Chocolate (V) (*)

With fresh raspberry coulis layer, fresh raspberries served with a sable biscuit

Duo du Fromage (*)

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four (V)

Freshly brewed coffee and Petit Four

TUESDAY 6TH FEBRUARY

Minted Pea Soup **V** *****

With crème fraîche

Whipped Goats Cheese Mousse **V** **GF** **N**

With pink grapefruit, citrus dressing and candied walnuts

Chicken Breast

Pan fried chicken breast in a mushroom and white wine sauce with crispy chorizo and braised leeks

- or -

Classic Beef Stroganoff

With mushrooms, soured cream, crispy onion & parsley crumb and wild rice

- or -

Moroccan Vegetable Tagine **VE**

Roasted celeriac and squash with chickpeas, apricots, spiced couscous, harissa & mint dressing, plant based yoghurt and clay baked flat bread

Panna Cotta **N**

With rhubarb and meringue

Duo du Fromage *****

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four **V**

Freshly brewed coffee and Petit Four

TUESDAY 20TH FEBRUARY

French Onion Soup

With Saint Mont cheese croûte

V Vegetarian option available

Wild Mushroom & Tarragon Parfait **V** *****

With sourdough croûtes

Bavette Steak

With Café de Paris butter, lambs lettuce, confit tomato & pomme frites

- or -

Coq au Vin **GF**

A classic French stew of chicken braised in red wine with silver skin onions, carrots and bacon served with pomme purée

- or -

Mushroom Penne Gratin **V**

Baked wild mushroom, white wine truffle penne gratin with crème fraîche and a herb crumb

Warm Plum and Apple Tart **VE**

With vanilla ice cream

Duo du Fromage *****

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four **V**

Freshly brewed coffee and Petit Four

TUESDAY 12TH MARCH

Spiced Carrot Soup (V) (*)

With harissa oil and garlic flat bread

Pea and Mint Falafel (VE) (GF)

With smoked yoghurt, pea salsa and
crispy almonds

Rump Medallions (GF)

With peppercorn sauce, wilted spinach
and potato pavé

- or -

Fishcake

With wilted greens, soft poached egg, curried
butternut squash and pickled raisins

- or -

Pearl Barley Risotto (VE)

With peas, broad beans and lemon

Marinated Pineapple Carpaccio (V) (N)

With a lime crumble and vanilla ice cream

Duo du Fromage (*)

Saint Mont and Fourme d'Ambert French
cheese with chutney and artisan crackers

Coffee & Petit Four (V)

Freshly brewed coffee and Petit Four

TUESDAY 26TH MARCH

Wild Mushroom Soup (V) (*)

Asparagus & Poached Egg (V)

With a citrus hollandaise

Lemon & Rosemary Marinated Lamb Rump (GF)

With ratatouille and gremolata

- or -

Salmon Fillet (GF)

With a pea, mussel and white wine fricassée

- or -

Ratatouille Gratin (VE)

With a lemon & herb crumb, herb potatoes,
and a roasted garlic & tomato sauce

Strawberry Meli Melo (V) (GF) (N)

With lemon Chantilly and strawberry coulis

Duo du Fromage (*)

Saint Mont and Fourme d'Ambert French
cheese with chutney and artisan crackers

Coffee & Petit Four (V)

Freshly brewed coffee and Petit Four