

# 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.

# FESTIVE SOIRÉE GASTRONOMIQUE

TUESDAY 5TH DECEMBER

## Spiced Carrot Soup <sup>(V)</sup>

Lime and harrissa yoghurt

## French Rarebit <sup>(V) \*</sup>

Toasted English muffin topped with red onion chutney, mushrooms and melted St Mont cheese. Served with lambs' lettuce, pickled red onion and crispy onions

## Fish Parmentier

French style fish pie of pollock, prawns and mussels topped with pomme purée

- or -

## Rump Medallion au Poivre <sup>(GF)</sup>

Irish pasture-fed, 21 day aged beef, served with a peppercorn sauce, pomme frites and dressed leaves

- or -

## Celariac Wellington <sup>(VE)</sup>

Hasselback potatoes, carrots, braised shallots, pickled red onions, mushrooms, celariac purée, chestnuts and Brussels sprout leaves

## Black Forrest Eton Mess <sup>(V)</sup>

Rich chocolate brownie with crisp meringue, cherry compote and crème chantilly

## Duo du Fromage <sup>(\*)</sup>

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

## Coffee and a Mince Pie <sup>(V)</sup>

Freshly brewed coffee and festive mince pie

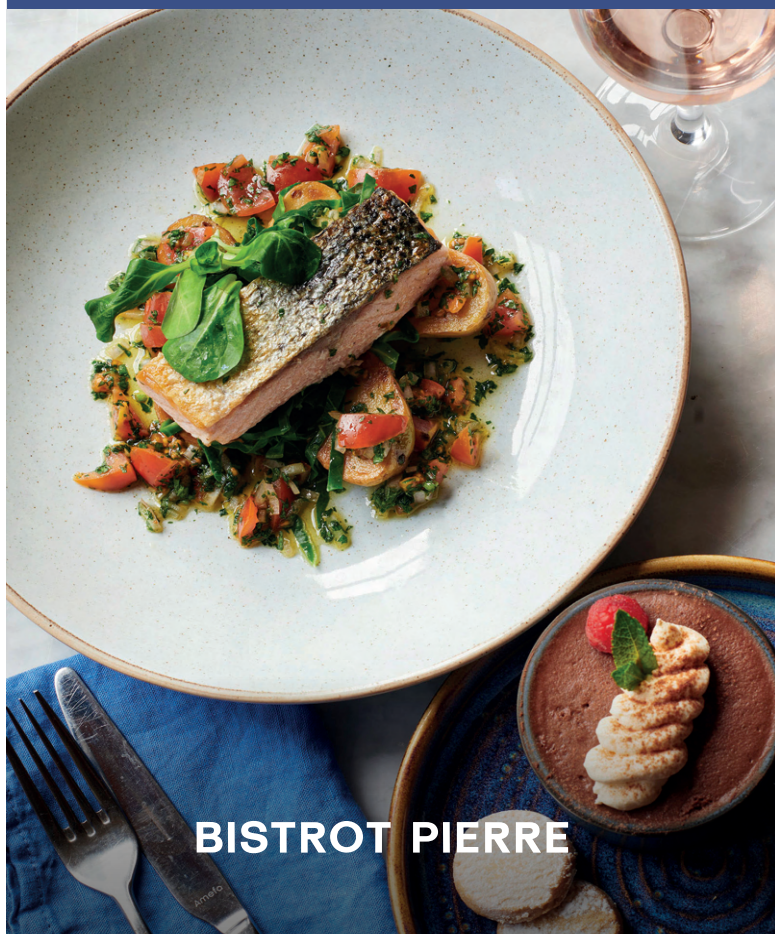
Celebrate the most wonderful time of the year.  
Add a glass of Veuve Devienne for £5\*

\*only available for our December date

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU  
**25.95** PER PERSON

September to December 2023



**BISTROT PIERRE**

## TUESDAY 12TH SEPTEMBER

**Spiced Carrot Soup** (V) (GF) (\*)  
Lime and harrissa yoghurt

**French Rarebit** (V) (\*)  
Toasted English muffin topped with red onion chutney, mushrooms and melted St Mont cheese. Served with lambs' lettuce, pickled red onion and crispy onions

**Normandy Fish Stew** (\*)  
Salmon, prawns and mussels in a rouille with Saint Mont cheese and chive croute  
- or -

**Parmentier Maison**  
French style cottage pie with ground beef, smoked bacon and carrots topped with pomme purée, served with peas  
- or -

**Ratatouille Gratin** (VE)  
with a lemon and herb crumb, herb potatoes, roasted garlic and tomato sauce

**Pot au Chocolate** (V) (\*)  
Rich chocolate mousse with a raspberry coulis layer, fresh raspberries and a sablé 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 26TH SEPTEMBER

**Cream of Mushroom Soup** (V) (\*)

**Beetroot Carpaccio** (VE) (GF) (N)  
Thinly sliced beetroot with a cumin nut crumble, granny smith apples, beetroot & fennel relish and smoked yoghurt

**Beef Medallions** (GF)  
Potato pavé, wild mushroom and shallot sauce, buttered spinach  
- or -

**Salmon and Smoked Cod Fishcake**  
With hollandaise sauce and wilted spinach  
- or -

**Winter Vegetable and Potato Rosti** (V)  
With hollandaise sauce and wilted spinach

**Blackberry Meli Melo** (V) (GF)  
With lemon chantilly and crème da cassis

**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 10TH OCTOBER

### Lentil and Chorizo Soup

**V** Vegetarian option available

### Provençale Arancini **V**

With grated Saint Mont and saffron aioli

### Classic Beef Stroganoff

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

- or -

### Coq au Vin

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

- or -

### Cambodian Khmer Curry **VE**

with spiced butternut squash, cauliflower, French beans, baby corn and coriander served with jasmine rice

### Warm Plum and Apple Tart **VE**

Served with plant based 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 24TH OCTOBER

### Minted Pea Soup **V**

With fresh basil

### Caramalised Figs **V GF N**

With honey whipped goats cheese, chicory, hazelnut and citrus salad

### Pan-fried Chicken Breast **GF**

Pearl barley, roasted squash, wild mushroom, pumpkin purée, toasted seeds

- or -

### Bavette Steak

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

- or -

### Moroccan Vegetable Tagine **VE**

Roasted vegetable tagine with chickpeas, apricots, spiced couscous, harissa & mint dressing with clay baked flat bread.

### Plum Crème Brûlée **V GF**

Vanilla crème brûlée with plums

### 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 14TH NOVEMBER

### Spiced Squash Soup (VE) (\*)

### Normandy Camembert (V) (\*)

With plum & ginger chutney and rustic sourdough

### Confit Duck Cassoulet (GF)

On a cassoulet of smoked bacon, haricot beans and tomato, served with broccoli

- or -

### Salmon Fillet (GF)

With wilted cavalo nero, herb potatoes and sauce vierge

- or -

### Ratatouille Gratin (VE)

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

### Panna Cotta (GF)

With mulled fruit and crushed 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 28TH NOVEMBER

### French Onion Soup

With Saint Mont cheese croute

(V) Vegetarian option available

### Roasted Squash (V)

Squash houmous, toasted seeds and dressed leaves, served with a clay baked flatbread

### Beef Medallions (GF)

With potato pavé, peppercorn sauce and buttered spinach

- or -

### Pilau du Poisson (GF)

A french take on Kedgeree. Haddock and smoked salmon mixed with rice, peas, peashoot and egg

- or -

### Parsnip and Chestnut Tarte (VE) (N)

With dressed leaves, apple and walnut salad and smoked yoghurt

### Crème Caramel

Traditional vanilla custard with caramel

### 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