

NEW YEARS EVE

Celebrate
RÉVEILLON
de NOUVEL



4 Courses for 59.95

Our specially curated New Years Eve
Menu will be available from 4pm

BOOK NOW

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4 Courses 59.95

Includes a glass of **Veuve Devienne** Sparkling Wine
Upgrade to a glass of Lanson Champagne for £7.50

APPETISER

Sourdough Baguette ☉

With garlic and parsley butter, salted butter, olives & bite sized chorizos

ENTRÉES

Smoked Salmon ☉

Confit of poached and smoked salmon, crème fraîche, tomatoes, pickled red onions, capers and lambs lettuce

Caramelised Figs ☉ ☉ ☉

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

Spiced Carrot Soup ☉ ☉

Lime and harissa yoghurt

Prawn Cocktail

Marie Rose sauce, shredded lettuce, cucumber, pea shoots and toasted croûtes

Chicken Liver Parfait ☉

Cranberry and raisin toast croûte, fig chutney and pickled red onions

Fritôt de Brie ☉

Pays de la Loire Brie in a rosemary crumb with lambs lettuce and plum & ginger chutney

Beetroot Carpaccio ☉ ☉

Thinly sliced beetroot, cumin nut crumble, granny smith apples, beetroot & fennel relish and smoked yoghurt

PLATS

Pan Fried Chicken Breast ☉

With sweetcorn purée, chorizo, hazelnuts, dauphinoise potatoes, tenderstem broccoli and red wine jus

Champagne Beurre Blanc Salmon ☉

Creamed Brussels sprouts and saffron potatoes with a Champagne beurre blanc

Pork Chop ☉

Garlic & parsley pomme purée, pickled raisins, apple & fennel slaw, apple & red wine jus and gremolata

8oz Rump ☉

Irish pasture-fed, 21 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with homemade garlic and parsley butter, dressed lambs lettuce and pommes frites

+£8 Supplement Fillet Steak

Confit Duck Leg ☉

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

Beef Short Rib ☉

Red wine jus, garlic & parsley pomme purée, silverskin onions and winter greens

Mushroom and Squash Risotto ☉

Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts

Moroccan Vegetable Tagine ☉

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

DESSERTS

Raspberry

Crème Brûlée ☉ ☉

Vanilla and raspberry crème brûlée

Sticky Toffee Pudding ☉

With vanilla ice cream

Paris-Brest ☉ ☉

A classic French choux pastry with chocolate hazelnut praline, strawberries, candied hazelnuts and a warm chocolate sauce

Vanilla Panna Cotta ☉

With a mixed berry compôte

Warm Plum & Apple Tart ☉

With plant based vanilla ice cream

Ice Cream & Sorbet ☉ ☉

2 scoops. Please ask for flavours
☉ Option available on request



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information.

☉ Suitable for a gluten-free diet. ☉ Dishes can be made with non-gluten containing ingredients.

☉ Suitable for vegetarians. ☉ Suitable for vegans. ☉ Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.