

SOIRÉE GASTRONOMIQUE

SIX COURSE MENU

26.95 PER PERSON

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

These specially designed menus change every fortnight giving you a chance to savour something new each time and embrace all that's great about

French dining. So join us and enjoy a leisurely and relaxed evening, savouring seasonal French dishes with carefully chosen wine pairings in our beautiful bistros.

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

BISTROTPIERRE.CO.UK

WINE PAIRINGS

**Elevate your meal with our wine
pairing option, carefully selected to
compliment each dish**

£15 for 3 glasses

£18 for 4 glasses

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.

Club
**BISTROT
PIERRE**

Earn Pierre Pounds

Every time you dine with us

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

Simply present your app before you pay to earn your Pierre 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
26.95 PER PERSON

January to March 2025



BISTROT PIERRE

Ⓢ 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.

14TH JANUARY

Prawn & Crayfish Tortellini

With sauce vierge and crispy basil

Ⓢ Vegetarian option available

Goats Cheese Salad Ⓢ Ⓢ Ⓢ

Beetroot, chicory, candied walnuts and dressed leaves

[OUR NEW & IMPROVED](#)

Beef Brisket Bourguignon

Cuvée 94 red wine jus, pomme purée, silverskin onions and smoked bacon lardons

- OR -

Tapenade Salmon Ⓢ

Roasted new potatoes, green beans and a tomato and herb dressing

- OR -

Pulled Fable Mushroom Parmentier Ⓢ

Foraged Shiitake mushrooms, silverskin onions, roasted carrots, pomme purée in a red wine jus

Pear and Almond Frangipane Tart Ⓢ Ⓢ

With vanilla crème fraîche

Duo du Fromage Ⓢ

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

Coffee & Petit Four Ⓢ

Freshly brewed coffee and chocolate dipped palmiers

28TH JANUARY

Minted Pea Arancini Ⓢ

Lime and basil mayonnaise

Cornish Pulled Pork Rilette

Golden beetroot piccalilli and mini tin loaf

Ⓢ Vegetarian option available

Steak au Poivre Ⓢ

Peppercorn sauce, confit tomato and pomme frites

- OR -

Sea Bass Fillet Ⓢ

Tomato and chorizo dressing, pomme purée and tenderstem broccoli

- OR -

Caramelised Onion and St Mont Tart Ⓢ

Roasted butternut squash, buttered new potatoes and garlic aioli

Lemon Madeline Ⓢ

Vanilla ice-cream, lemon crème anglaise and crushed meringue

Duo du Fromage Ⓢ

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

Coffee & Petit Four Ⓢ

Freshly brewed coffee and chocolate dipped palmiers

11TH FEBRUARY

Duck Croquette

With a morello cherry jus

🍃 Vegetarian option available

Whipped Feta 🍃

Honey roasted root vegetables, cumin toasted seeds and pomegranate

Chorizo Chicken 🍃

Sweetcorn purée, dauphinoise potatoes, tenderstem broccoli, toasted hazelnuts and red wine jus

- OR -

Moules Marinières 🍃

White wine, garlic, onion, parsley, thyme, fresh cream sauce, served with pomme frites

- OR -

Mushroom & Truffle Penne Bake 🍃

Herb Le Saint Mont gratin and crème fraîche

Rhubarb Vanilla Panna Cotta

Poached rhubarb, cinnamon crumble and crushed meringue

Duo du Fromage 🍃

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

Coffee & Petit Four 🍃

Freshly brewed coffee and chocolate dipped palmiers

25TH FEBRUARY

Butternut Squash Houmous 🍃

On a toasted garlic flatbread crostini and dijon dressing

Spiced Crab Cakes

Sour cream, chilli and honey dressing

🍃 Vegetarian option available

Steak Diane 🍃

Dauphinoise potatoes, roasted garlic mushroom, beer battered onion ring and Diane sauce

- OR -

Sea Bream Fillet 🍃

Spiced chickpea cassoulet, French beans and salsa verde

- OR -

Moroccan Sweet Potato & Red Pepper Tagine 🍃

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread

Dark Chocolate Mousse Tarte 🍃 🍃

With crème fraîche and salted caramel sauce

Duo du Fromage 🍃

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

Coffee & Petit Four 🍃

Freshly brewed coffee and chocolate dipped palmiers

11TH MARCH

Chicken Bubble & Squeak Croquette

🍃 Vegetarian option available

Pan Fried Toulouse Sausage ^{GF}

Tomato and herb dressing and soft poached egg

🍃 Vegetarian option available

Lemon and Rosemary Lamb Rump ^{GF}

Ratatouille and herb dressing

- OR -

Pan Fried Cod Fillet ^{GF}

Béarnaise sauce, wilted spinach and herb roasted new potatoes

- OR -

Ratatouille Gratin ^{VE}

Lemon and herb crumb, herb new potatoes, roasted garlic and tomato sauce

Blackberry Meli Melo ^{GF} 🍃 🍓

Vanilla ice-cream, crème Chantilly 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 chocolate dipped palmiers

25TH MARCH

Watermelon Salad ^{GF} 🍃

Feta, shallot and mint dressing

Smoked Mackerel Pâté ^{*}

Crème fraîche and toasted sourdough

🍃 Vegetarian option available

Coq au Vin ^{GF}

Slow cooked chicken in our Cuvée 94 wine jus with silverskin onions, Shiitake mushrooms, bacon lardons, carrots and pomme purée

- OR -

Salmon & Mussel Chowder

Garlic butter sourdough

- OR -

Root Vegetable Salad ^{VE} 🍓

Toasted almonds, houmous & harissa dressing

White Chocolate Mousse ^{GF} 🍃

Mango purée, Amaretti and almond crumb

Duo du Fromage ^{*}

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

Coffee & Petit Four ^V

Freshly brewed coffee and chocolate dipped palmiers