

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU

**27.95** 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 bistrots.

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

[BISTROTPIERRE.CO.UK](http://BISTROTPIERRE.CO.UK)

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## 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](http://bistrotpierre.co.uk)

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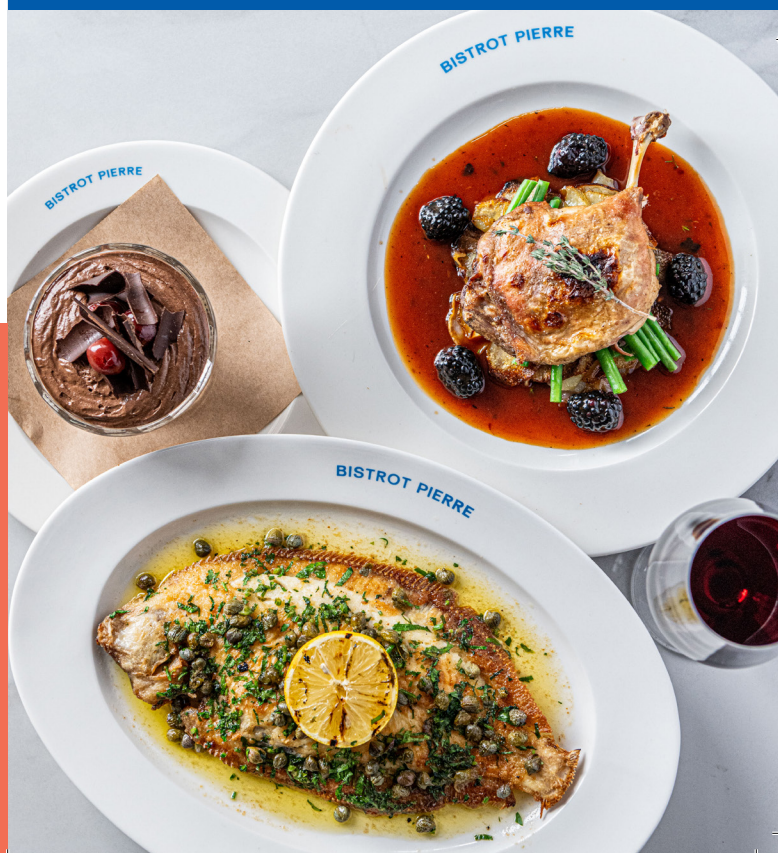
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BISTROT PIERRE

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU  
**27.95** PER PERSON

October to December 2025



Ⓜ Suitable for a gluten-free diet. Ⓢ Dishes can be made with non-gluten containing ingredients. Ⓥ Suitable for vegetarians. Ⓦ Suitable for vegans. Ⓧ Suitable for all allergies 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 OCTOBER

### Duck Croquette

Morello cherry jus

Ⓥ Vegetarian option available

### Whipped Goats Cheese Mousse Ⓥ Ⓢ Ⓦ Ⓧ

Caramelised figs, chicory and hazelnuts

### Rump Steak Ⓢ

Cafe de Paris butter and pommes frites

- OR -

### Sea Bream Ⓦ

Squash purée, mushrooms à la Grecque,  
roasted squash and gremolata

- OR -

### Roasted Squash Wellington Ⓥ

Coriander yoghurt, squash purée, dukkah,  
and tenderstem broccoli

### Warm Chocolate Sauce Coupe Ⓥ

Vanilla ice cream and mini Madeleines

### Duo du Fromage Ⓢ

Saint Mont and Bleu d'Auvergne PDO French  
cheese with chutney and artisan crackers

### Coffee & Petit Four Ⓥ

Freshly brewed coffee and chocolate  
dipped palmiers

## 28TH OCTOBER

### French Onion Vol au Vont

Saint Mont cheese

Ⓥ Vegetarian option available

### Honey Baked Brie de Nangis Ⓥ

Spiced pear chutney and toasted sourdough

### Confit Duck Leg Ⓦ

Lyonnaise potatoes French beans  
and blackberry sauce

- OR -

### Smoked Haddock Ⓦ

Soft poached egg, spinach and wholegrain  
mustard beurre blanc

- OR -

### Saint Mont & Squash Tart Ⓥ

New potato & herb salad and garlic aioli

### Pear and Almond Frangipane Ⓥ

Normandy crème fraîche and toasted almonds

### Duo du Fromage Ⓢ

Saint Mont and Bleu d'Auvergne PDO French  
cheese with chutney and artisan crackers

### Coffee & Petit Four Ⓥ

Freshly brewed coffee and chocolate  
dipped palmiers



## 11TH NOVEMBER

**Crispy Potato Galette Bites** (V) (GF)  
Aioli

**Pan-Fried Toulouse Sausage**  
Warm tomato dressing and soft poached egg  
(V) Vegetarian option available

**Chicken Diane** (\*)  
Parmentier potatoes, French beans and  
a herb butter dressing

- OR -

**Moules Frites** (GF)  
Garlic, white wine and cream with pommes frites  
- OR -

**Garlic and Rosemary Slow Braised  
Fable Shiitake Mushrooms** (V)  
Boulangère potatoes and roasted carrots

**Burgundian Honey Cake** (V)  
Honey sauce and vanilla ice cream

**Duo du Fromage** (\*)  
Saint Mont and Bleu d'Auvergne PDO French  
cheese with chutney and artisan crackers

**Coffee & Petit Four** (V)  
Freshly brewed coffee and chocolate  
dipped palmiers



## 25TH NOVEMBER

**Confit Salmon Choux Bun**  
Crème fraîche, lemon and chives  
(V) Vegetarian option available

**Fondue au Fromage** (V)  
Toasted sourdough and baby cornichons

**Beef Medallions**  
Sautéed shiitake mushrooms, pomme purée  
and Bordelaise sauce

- OR -

**Lemon Sole Meunière**  
Herb new potatoes and a brown lemon & caper butter

- OR -

**Cauliflower Grenobloise** (V)  
Cauliflower purée, beurre blanc noisette, capers, parsley  
and lemon with sourdough croûtes

**Crêpe Suzette** (V)  
Chantilly cream

**Duo du Fromage** (\*)  
Saint Mont and Bleu d'Auvergne PDO French  
cheese with chutney and artisan crackers

**Coffee & Petit Four** (V)  
Freshly brewed coffee and chocolate  
dipped palmiers



PERFECT FOR CHRISTMAS  
PARTY SEASON

FESTIVE SOIRÉE  
GASTRONOMIQUE

9TH DECEMBER  
16TH DECEMBER

**Pig in Blanket**

Brioche with smoked ketchup

🌱 Vegetarian option available

**Camembert Brûlée**

Spiced cranberry & clementine chutney and  
toasted sourdough

**Roast Turkey** 🌱

Parmentier potatoes, grand pig in blanket,  
festive croquette, honey roasted root  
vegetables and red cabbage

- OR -

**Pan-Fried Salmon Fillet**

Tartare hollandaise, confit  
potatoes and spinach

- OR -

**Celeriac Wellington** 🌱 🌱

Celeriac purée, roasted root vegetables,  
chestnuts, red cabbage and parmentier  
potatoes

**Black Forest Chocolate Mousse** 🌱

Chocolate shavings

**Duo du Fromage** \*

Saint Mont and Bleu d'Auvergne PDO French  
cheese with chutney and artisan crackers

**Coffee & Petit Four** 🌱

Freshly brewed coffee and  
mince pies