

Christmas Day

Five course lunch and coffee 69.95

BISTROT
PIERRE
1994

Children's menu 12 years and under 29.95

APPETISERS

Enjoy a selection of our most popular appetisers:

Mini chorizos roasted in honey ^{GF}, mixed marinated olives ^V ^{Ve} ^{GF}
and houmous with toasted pitta bread ^V ^{Ve} ^{*}

STARTERS

All served with complimentary freshly baked French bread and butter

Pan-seared scallops with smoked
bacon and hazelnut butter ^N

Chicken liver parfait, grilled
artisan bread and fig jelly ^{*}

French onion soup with a
toasted Gruyère croûton ^V ^{*}
(vegan option available ^{Ve})

Honey and thyme whole baked
Somerset Capricorn goat's cheese,
with beetroot, chicory and pistachio
praline ^V ^{GF} ^N

Smoked salmon, fresh crab
and lemon mayonnaise
with artisan bread ^{*}

Wild mushroom and truffle
risotto with a Parmesan crisp ^V ^{GF}
(vegan option available ^{Ve})

MAINS

Served with honey roasted root vegetables, braised red cabbage,
Brussels sprouts with smoked bacon and duck fat roast potatoes (vegan option available ^{Ve})

Roast turkey breast with pork and
chestnut stuffing, pigs in blankets,
bread sauce and red wine jus

Pan-fried Barbary duck breast
with blackberry jus ^{GF}

Beetroot, spinach and
mushroom parcel ^V ^{Ve}

Scottish pasture-fed
21 day-aged fillet steak Diane
with pommes frites and classic
gem lettuce wedge salad and
shallot dressing ^{*}

Pan-fried sea bass fillet, seared
scallops and shellfish bisque ^{GF}

Lamb rump steak marinated in garlic
and thyme with a haricot bean,
tarragon and red wine jus ^{GF}

Roasted root vegetables,
chickpea and apricot tagine with
pitta bread, couscous tabbouleh
and mint yogurt dressing ^V ^{*} ^N
(vegan option available ^{Ve})

DESSERTS & CHEESE

The perfect finish to your meal

Christmas pudding with
brandy crème anglaise ^V ^N

Tarte au citron with
crème Chantilly ^V ^{GF}

Sticky toffee pudding
with vanilla ice cream ^V

Classic vanilla crème brûlée
topped with raspberries ^V ^{GF}

– Signature dessert –

Dome Magnifique
Our homemade Valrhona
chocolate dome is filled with
chocolate mousse and chocolate
brownie with caramel sauce
and pistachio praline ^V ^N

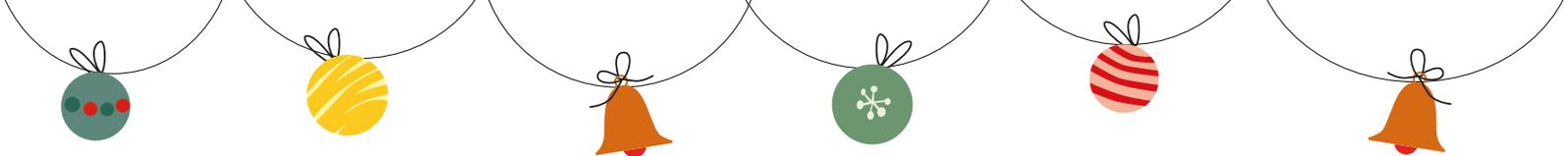
Our rustic French cheese board
of Camembert, Le Saint Flour
Bleu ^V and Sainte Maure served
with biscuits, celery and fig jelly ^{*}

Champagne sorbet and
tropical fruits, served in a frosted
glass and topped with Champagne
at your table ^V ^{GF}
(vegan option available ^{Ve})

COFFEE & MACARONS

Coffee of your choice and French macarons

Dietary information overleaf »—————>



Christmas Day Lunch Menu

These dishes: ● are suitable for vegetarians ④ are suitable for vegans ☉ are suitable for a gluten-free diet, please advise your server ☉ can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option ① 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. Some dishes may contain bones. We have a separate children's menu available on Christmas Day for £29.95. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of six or more. All service charges and tips go directly to our team. **Christmas 2019**

