

Boxing Day Lunch 3 courses 19.95

Thursday 26th December

BISTROT
PIERRE
1994



APPETISERS

Mini chorizos roasted in honey 3.95 GF

Fougasse French-style garlic bread ideal for sharing 5.25 V

Mixed marinated olives 2.95 V Ve GF

Houmous with toasted pitta bread 2.95 V Ve GF

STARTERS

All served with complimentary freshly baked French bread and butter

Chicken liver parfait with grilled artisan bread and cranberry chutney *

Freshly made soup of the day *

Lightly smoked mackerel pâté with crème fraîche, lemon and paprika and sourdough toast *

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney V

Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing V GF N

Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread 2.00 supplement

Toasted sourdough topped with fricassée of mushrooms with (or without V) smoked bacon * (vegan option available Ve)

Lightly spiced crispy fried squid with garlic aioli GF

Confit of poached and oak-smoked Scottish salmon with blini, lemon and capers * 1.00 supplement

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables (unless specified)

Steak is served with pommes frites and classic gem lettuce wedge salad and shallot dressing

Pan-fried sea bass fillet with green beans, sun-blushed tomatoes and sauce vierge GF

ROASTS *

Beetroot, spinach and mushroom Wellington V Ve

All roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine gravy. Choose from:

Slow braised beef with green peppercorn and brandy sauce GF

Roast rump of beef

Pan-fried Scottish pasture-fed 21 day-aged rump steak with green peppercorn and brandy sauce or roasted garlic and parsley butter *

Roast pork loin and crackling

Pan-fried Scottish pasture-fed 21 day-aged fillet steak with green peppercorn and brandy sauce or roasted garlic and parsley butter * 3.95 supplement

Roast turkey with pork and chestnut stuffing and pigs in blankets

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

100% prime British beef burger, Le Saint Mont Cheese, gherkins, homemade burger sauce, plum tomatoes and lettuce served with pommes frites

Roasted garlic field mushrooms 3.25 V GF

Brussels sprouts with smoked bacon 3.25 GF

Dauphinoise potatoes 3.50 V GF

French beans with toasted almond flakes 3.50 V GF N

Cauliflower gratin 3.25 V GF

Braised red cabbage 3.25 V Ve GF

Pommes frites 2.95 V Ve GF

House salad 3.25 V Ve GF

SIDES

Tarte au citron with crème Chantilly V GF

DESSERTS & CHEESE

The perfect finish to your meal

Chocolate brownie with warm chocolate sauce and salted caramel ice cream V N

– Signature dessert –

Sticky toffee pudding with vanilla ice cream V

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

Classic vanilla crème brûlée V GF

Selection of ice creams and sorbets V GF (vegan option available Ve)

Rustic French cheese board served with biscuits, celery and red onion confiture *



Boxing Day Lunch Menu

Boxing Day Lunch Order Form

Booking name:

Date:

Time:

Number of people in your party:

Bistrot:

Email address:

Contact number:

Additional notes/requests:

NAME	STARTERS	MAINS	DESSERTS	SAUCE / SIDES / APPETISERS / APÉRITIFS	Ve	GF
	Chicken liver parfait ⓘ	Pan-fried sea bass fillet ⓘ	Tarte au citron ⓘ			
	Deep-fried Brie ⓘ	Beetroot, spinach and mushroom Wellington ⓘ	Chocolate brownie ⓘ			
	Toasted sourdough and mushrooms ⓘ ⓘ	Slow braised beef ⓘ	Sticky toffee pudding ⓘ			
	Toasted sourdough, mushrooms and bacon ⓘ	Rump steak ⓘ	Donne Magnifique ⓘ ⓘ			
	Freshly made soup ⓘ	Fillet steak ⓘ	Vanilla crème brûlée ⓘ ⓘ			
	Baked goat's cheese ⓘ ⓘ	Roast rump of beef ⓘ	Ice cream and sorbet ⓘ			
	Lightly spiced crispy fried squid ⓘ	Roast pork loin and crackling ⓘ	French cheese board ⓘ			
	Lightly smoked mackerel pâté ⓘ	Roast turkey ⓘ				
	Sautéed king prawns	Roasted vegetable tagine ⓘ ⓘ				
	Confit of poached and oak-smoked salmon ⓘ	British beef burger				
		Pan-fried chicken breast ⓘ				
		Fishcake ⓘ				

Important Please let us know if you require the gluten-free alternative of the dish by ticking the GF column or the vegan alternative of the dish by ticking the Ve column.

Steaks are served with pommes frites and your choice of roasted garlic and parsley butter or green peppercorn and brandy sauce. Let us know how you would like us to cook your steak, Blue (B), Rare (R), Med-Rare (MR), Med-Well (MW), Well Done (W).