

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 , mixed marinated olives   
and houmous with toasted pitta bread   




STARTERS


All served with complimentary freshly baked French bread and butter




Pan-seared scallops with smoked
bacon and hazelnut butter 

Chicken liver parfait, grilled
artisan bread and fig jelly 


French onion soup with a toasted
Le Saint Mont cheese croûton  
(vegan option available 

Honey and thyme whole baked
Somerset Capricorn goat's cheese,
with beetroot, chicory and pistachio
praline   

Smoked salmon, fresh crab
and lemon mayonnaise
with artisan bread 



Wild mushroom and truffle
risotto with a Parmesan crisp  
(vegan option available 

MAINS


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


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 

Beetroot, spinach and
mushroom Wellington  

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 

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


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

DESSERTS & CHEESE

The perfect finish to your meal



Christmas pudding with
brandy crème anglaise  


Tarte au citron with
crème Chantilly  




Sticky toffee pudding
with vanilla ice cream 

Classic vanilla crème brûlée
topped with raspberries  

– Signature dessert –

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

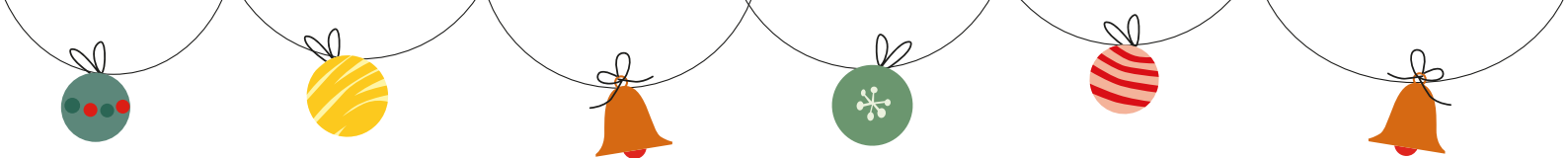
Our rustic French cheese board
of Camembert, Le Saint Flour
Bleu  and Sainte Maure served
with biscuits, celery and fig jelly 

Champagne sorbet and
tropical fruits, served in a frosted
glass and topped with Champagne
at your table  
(vegan option available 

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**

Christmas 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
	Pan-seared scallops N					
	Chicken liver parfait Gf					
	French onion soup V Gf					
	Whole baked goat's cheese V Gf N					
	Smoked salmon Gf					
	Wild mushroom and truffle risotto V Gf					
		Roast turkey breast				
		Pan-fried Barbary duck breast Gf				
		Fillet steak Diane Gf				
		Beetroot, spinach and mushroom Wellington V Gf				
		Pan-fried sea bass fillet Gf				
		Lamb rump steak Gf				
		Roasted vegetable tagine V Gf N				
			Christmas pudding V N			
			Tarte au citron V Gf			
			Sticky toffee pudding V			
			Vanilla crème brûlée V Gf			
			Dome Magnifique V N			
			French cheese board Gf			
			Champagne sorbet and tropical fruits V Gf			

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).

These dishes: **V** are suitable for vegetarians **Gf** are suitable for vegans **Gf** are suitable for a gluten-free diet, please advise your server **Gf** can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option **N** 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. 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**