

# Christmas Party Dinner 3 courses 27.95

Tuesday 26th November to Monday 30th December\*

BISTROT  
**PIERRE**  
1994

## APPETISERS

Mini chorizos roasted  
in honey 3.95 (GF)

Fougasse  
French-style garlic  
bread 5.25 (V)

Mixed marinated olives  
2.95 (V (Ve) GF)

Houmous with  
toasted pitta bread  
2.95 (V (Ve) \*)

## STARTERS

All served with complimentary freshly baked French bread and butter

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

Salad of lightly curried  
crab meat, plum tomatoes  
and dressed leaves (GF)

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

Confit of poached and oak-smoked  
Scottish salmon with blini, lemon  
and capers (+)

Duck croquettes with  
red onion confiture

French onion soup with a toasted  
Le Saint Mont cheese croûton (V) (+)  
(vegan option available (Ve))

Chicken liver parfait with sourdough  
toast and cranberry chutney (+)

## MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables.  
Steak is served with pommes frites and classic gem lettuce wedge salad and shallot dressing

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

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

Slow-cooked marinated medallions  
of pork with honey and grain  
mustard glaze, Morteau sausage,  
caramelised apples and  
Dijon beurre blanc

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

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

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

Duck leg confit with puy lentils,  
smoked bacon and red wine jus (GF)

Slow braised beef  
with shallots, red wine,  
mushrooms and bacon (GF)

Warm tartlet of butternut squash,  
goat's cheese, spinach and caramelised  
onion with a chive beurre blanc (V)

Beetroot, spinach and  
mushroom Wellington (V (Ve))

## SIDES

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))

## DESSERTS & CHEESE

Tarte au citron with  
crème Chantilly (V (GF))

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

Sticky toffee pudding  
with vanilla ice cream (V)

Classic vanilla crème brûlée (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))

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

Rustic French cheese board  
served with biscuits, celery and  
red onion confiture (+)

Christmas pudding with  
brandy crème anglaise (V (N))

Dietary information overleaf >>>>>

\*Excludes 25th December and 26th December



## Christmas Party Dinner Menu

These dishes: 🌱 are suitable for vegetarians 🌿 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 🥜 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 or we are happy to charge 50% less for smaller portions of selected dishes on our menus. 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 Party Dinner Order Form

Booking name:	Date:	Time:	Number of people in your party:	Bistrot:
Email address:			Contact number:	

Additional notes/requests:

NAME	STARTERS	SAUCE / SIDES / APPETISERS / APÉRITIFS		
		Ve	GF	
	Deep-fried Brie <input type="checkbox"/> <input type="checkbox"/>			
	Confit of poached salmon <input type="checkbox"/>			
	Salad of lightly curried crab meat <input type="checkbox"/>			
	Duck croquettes			
	Chicken liver parfait <input type="checkbox"/>			
	Toasted sourdough and mushrooms <input type="checkbox"/>			
	Toasted sourdough, mushrooms and bacon <input type="checkbox"/>			
	French onion soup <input type="checkbox"/>			
	MAINS			
	Roast turkey			
	Pan-fried sea bass fillet <input type="checkbox"/>			
	Duck leg confit <input type="checkbox"/>			
	Slow braised beef <input type="checkbox"/>			
	Rump steak <input type="checkbox"/>			
	Fillet steak <input type="checkbox"/>			
	Tartlet of butternut squash and goat's cheese <input type="checkbox"/>			
	Marinated medallions of pork			
	Roasted vegetable tagine <input type="checkbox"/>			
	Beetroot, spinach and mushroom Wellington <input type="checkbox"/>			
	DESSERTS			
	Tarte au citron <input type="checkbox"/>			
	Chocolate brownie <input type="checkbox"/>			
	Sticky toffee pudding <input type="checkbox"/>			
	Vanilla crème brûlée <input type="checkbox"/>			
	Dome Magnifique <input type="checkbox"/>			
	Ice cream and sorbet <input type="checkbox"/>			
	French cheese board <input type="checkbox"/>			
	Christmas pudding <input type="checkbox"/>			

**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:  are suitable for vegetarians  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  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 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**