

Christmas Party Lunch 3 courses 18.95

Tuesday 26th November to Tuesday 31st December*

BISTROT
PIERRE
1994

APÉRITIFS

Kir Royal 4.50
Veuve Devienne (125ml)
French sparkling wine and
crème de cassis

Hendrick's Gin 6.25
Uniquely distilled with
the infusion of rose and
cucumber. Paired with
Fever-Tree Elderflower Tonic

**Warner Edwards
Rhubarb G&T 6.50**
Sweet and tangy with
British rhubarb. Paired with
Fever-Tree Ginger Ale or
tonic water

Chanel No. 6 6.95
Russian Standard vodka,
Chambord raspberry liqueur,
pineapple juice and Veuve
Devienne sparkling wine

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

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

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

Chicken liver parfait
with sourdough toast and
cranberry chutney *

Slow-roasted tomato and
red pepper soup with basil
crème fraîche (V (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 *
1.50 supplement

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

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

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

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

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

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

Roasted cod fillet with green
beans, sun blushed tomatoes
and sauce vierge (GF)

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

SIDES

Roasted garlic
field mushrooms
3.25 (V (GF))

Cauliflower
gratin 3.25 (V (GF))

Brussels sprouts
with smoked bacon
3.25 (GF)

Braised red cabbage
3.25 (V (Ve) (GF))

Dauphinoise
potatoes
3.50 (V (GF))

Pommes frites
2.95 (V (Ve) (GF))

French beans
with toasted
almond flakes
3.50 (V (GF) (N))

House salad
3.25 (V (Ve) (GF))

DESSERTS & CHEESE

The perfect finish to your meal

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

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

Classic vanilla
crème brûlée (V (GF))

Christmas pudding
with brandy crème
anglaise (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 *

Dietary information overleaf »————>

*Excludes 25th December and 26th December



Christmas Party Lunch 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 Lunch Order Form

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

Additional notes/requests:

NAME				SAUCE / SIDES / APPETISERS / APÉRITIFS	Ve	GF
STARTERS						
Smoked mackerel pâté						
Deep-fried Brie	<input type="checkbox"/> V					
Chicken liver parfait		<input type="checkbox"/> GF				
Tomato and red pepper soup	<input type="checkbox"/> V					
Toasted sourdough and mushrooms	<input type="checkbox"/> V	<input type="checkbox"/> GF				
Toasted sourdough, mushrooms and bacon	<input type="checkbox"/> V	<input type="checkbox"/> GF				
Confit of poached salmon		<input type="checkbox"/> GF				
MAINS						
Roast turkey						
Marinated medallions of pork						
Slow braised beef		<input type="checkbox"/> GF				
Rump steak	<input type="checkbox"/> GF					
Fillet steak	<input type="checkbox"/> GF					
Tartlet of butternut squash and goat's cheese	<input type="checkbox"/> V					
Roasted cod fillet		<input type="checkbox"/> GF				
Beetroot, spinach and mushroom Wellington	<input type="checkbox"/> V	<input type="checkbox"/> GF				
DESSERTS						
Tarte au citron	<input type="checkbox"/> V	<input type="checkbox"/> GF				
Chocolate brownie	<input type="checkbox"/> V	<input type="checkbox"/> N				
Vanilla crème brûlée	<input type="checkbox"/> V	<input type="checkbox"/> GF				
Christmas pudding	<input type="checkbox"/> V	<input type="checkbox"/> N				
Ice cream and sorbet	<input type="checkbox"/> V	<input type="checkbox"/> GF				
French cheese board		<input type="checkbox"/> 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).

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