

Children's Christmas Day Lunch

Wednesday 25th December

BISTROT
PIERRE
1994

12 years and under 29.95

APÉRITIF

Your choice of Fruitail
(Berry sparkler, Blackberry lemonade or orange sunrise)
with mini chorizos roasted in honey (GF)

STARTERS

All served with complimentary freshly baked French bread and butter

Lightly spiced crispy fried
squid with garlic aioli (GF)

Ham and melted
cheese croquettes

Tomato and red pepper soup
with basil crème fraîche (V) (GF)

Grilled garlic baguette
with grated cheese (V)
Please ask if you would prefer
your garlic bread without cheese

Smoked salmon with
toasted sourdough (GF)

Chicken liver parfait
with toasted sourdough and
red onion confiture (GF)

MAINS

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

Roast turkey with
pork and chestnut stuffing,
pigs in blankets and
rich gravy

Scottish pasture-fed 21 day
aged rump steak with
green peppercorn sauce
or roasted garlic butter (GF)

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

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

DESSERTS & CHEESE

The perfect finish to your meal

Strawberry ice cream with
fresh strawberries, crushed
meringue, soft marshmallows
and strawberry coulis (GF)

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



– Christmas Bauble –

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

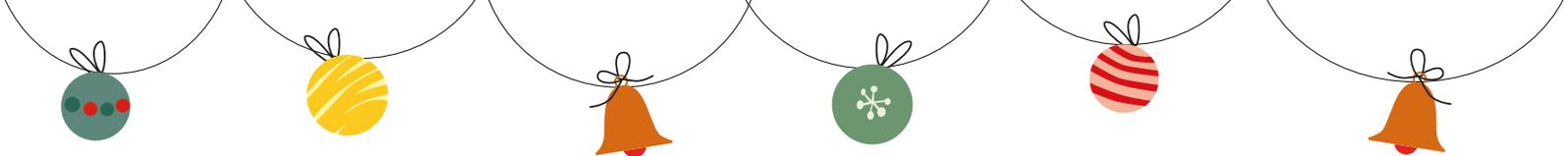
Sticky toffee pudding
with vanilla ice cream (V)

Selection of ice creams
and sorbets (V) (GF)

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

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. 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



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