

Children's New Year's Eve

Tuesday 31st December

BISTROT
PIERRE
1994

2 courses 16.95 • 3 courses 18.95

APPETISERS

Mini chorizos roasted
in honey 3.95 GF

Houmous with
toasted pitta bread
2.95 V Ve *

Mixed marinated
olives 2.95 V GF

Lightly toasted gluten-free
bread served with French
butter 0.95 V GF

STARTERS

All served with complimentary freshly baked French bread and butter

Lightly spiced crispy fried
squid with garlic aioli GF

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

Chicken liver parfait
with toasted sourdough and
red onion confiture *

Ham and melted
cheese croquettes

Smoked salmon with
toasted sourdough *

MAINS

Pan-fried chicken breast in
a rich bacon, shallot, mushroom
and red wine sauce GF

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

Ricotta, wild mushroom,
spinach and roasted hazelnut
'veggie balls' baked in a rich tomato
and béchamel sauce V N

Pan-fried salmon fillet with
green beans and sauce vierge GF

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

The perfect finish to your meal

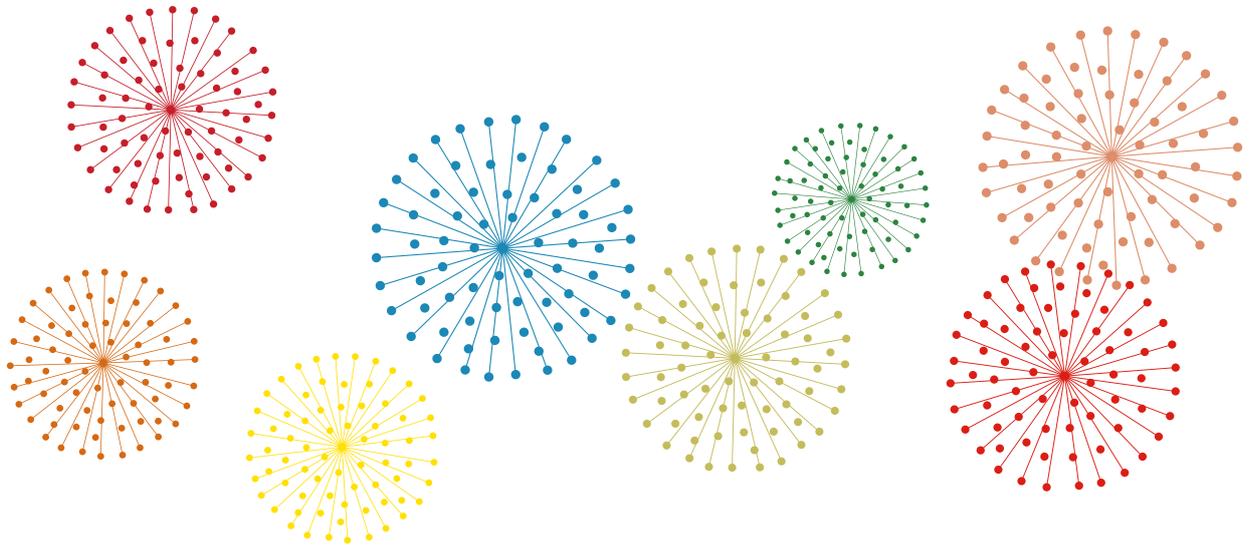
Strawberry ice cream with
fresh strawberries, crushed
meringue, soft marshmallows
and strawberry coulis GF

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

– **Chocolate Dome** –
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 *



RÉVEILLON DE L'AN

31 DECEMBER

New Year's Eve 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 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. **New Year 2019**

