

# New Year's Day 3 courses 19.95

Wednesday 1st January 2020

BISTROT  
**PIERRE**  
1994

## APPETISERS

Mini chorizos roasted  
in honey 3.95 GF

Fougasse  
French-style garlic bread  
ideal for sharing  
5.25 V

Mixed marinated olives  
2.95 V Ve GF

Houmous with  
toasted pitta bread  
2.95 V Ve GF

## STARTERS

All served with complimentary freshly baked French bread and butter

Chicken liver parfait with grilled  
artisan bread and cranberry chutney \*

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

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

Freshly made soup of the day \*

Baked goat's cheese with marinated beetroot,  
chicory, watercress, toasted walnuts and  
grain mustard dressing V GF N

Lightly spiced crispy fried squid  
with garlic aioli GF

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

Sautéed king prawns in a chilli, garlic, tomato  
and basil sauce served with grilled artisan bread  
2.00 supplement

Confit of poached and oak-smoked Scottish salmon  
with blini, lemon and capers \*  
1.00 supplement

## MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables (unless specified)

Steak is served with pommes frites and classic gem lettuce wedge salad and shallot dressing

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

Beetroot, spinach and  
mushroom Wellington V Ve

Slow braised beef with green  
peppercorn and brandy sauce GF

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

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

### ROASTS \*

All roasts are served with roast potatoes,  
seasonal vegetables, Yorkshire pudding  
and red wine gravy.  
Choose from:

**Roast rump of beef**

**Roast pork loin and crackling**

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

100% prime British beef burger,  
Le Saint Mont Cheese, gherkins,  
homemade burger sauce,  
plum tomatoes and lettuce  
served with pommes frites

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

Fishcake with sautéed spinach,  
soft poached egg, Dijon and  
herb beurre blanc and  
seasonal vegetables GF

## 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

Sticky toffee pudding  
with vanilla ice cream V

### – 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

Classic vanilla crème brûlée V GF

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

Rustic French cheese board  
served with biscuits, celery and  
red onion confiture \*



# LE JOUR DE L'AN

1 JANUARY 2020



New Year's Day  
Lunch Menu

# New Year's Day 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
	Chicken liver parfait ☒	Pan-fried sea bass fillet ☒	Tarte au citron 🍋 ☒			
	Deep-fried Brie 🍷	Beetroot, spinach and mushroom Wellington 🍷 🌱	Chocolate brownie 🍫 🌱			
	Toasted sourdough and mushrooms 🍷 ☒	Slow braised beef ☒	Sticky toffee pudding 🍷			
	Toasted sourdough, mushrooms and bacon ☒	Rump steak 🍷	Dome Magnifique 🍷 🌱			
	Freshly made soup ☒	Fillet steak 🍷	Vanilla crème brûlée 🍷 ☒			
	Baked goat's cheese 🍷 ☒ 🌱	Roast rump of beef ☒	Ice cream and sorbet 🍷 ☒			
	Lightly spiced crispy fried squid ☒	Roast pork loin and crackling ☒	French cheese board ☒			
	Lightly smoked mackerel pâté ☒	Roasted vegetable tagine 🍷 ☒ 🌱				
	Sautéed king prawns	British beef burger				
	Confit of poached and oak-smoked salmon ☒	Pan-fried chicken breast ☒				
		Fishcake ☒				

**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 have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. 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 2020**