

New Year's Eve

Tuesday 31st December

BISTROT
PIERRE
1994

3 courses and a glass of **Veuve Devienne 39.95** after 7pm
2 courses **26.95** before 7pm

APPETISERS

Mini chorizos 3.95 (GF)
Mini chorizos roasted in honey

Olives 2.95 (V) (Ve) (GF)
Mixed marinated olives

Fougasse 5.25 (V)
French-style garlic bread

Houmous 2.95 (V) (Ve) (*)
With toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

Whole baked Normandy Camembert for two to share with toasted sourdough for dipping and red onion confiture (*)

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

Chicken liver parfait, grilled artisan bread and fig jelly (*)

Lightly spiced crispy fried squid with garlic aioli (GF)

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

Lyonnaise salad with poached egg in a crispy panko crust, Morteau sausage, dressed leaves, bacon and croutons

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

MAINS

Pan-fried Scottish pasture-fed 21 day-aged sirloin steak with a Café de Paris butter. Served with pommes frites, classic gem lettuce wedge salad and shallot dressing (*)

Barbary duck breast with dauphinoise potatoes, blackberry jus and seasonal vegetables (GF)

Roasted fillet of salmon, mussels and samphire in a tomato and lemon dressing with seasonal vegetables and potatoes (GF)

Lamb rump steak marinated in garlic and thyme with a haricot bean, tarragon and red wine jus. Served with seasonal vegetables and potatoes (GF)

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

Beetroot, spinach and wild mushroom Wellington with seasonal vegetables and potatoes (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

Classic vanilla crème brûlée (V) (GF)

Sticky toffee pudding with vanilla ice cream (V)

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

– Signature dessert –

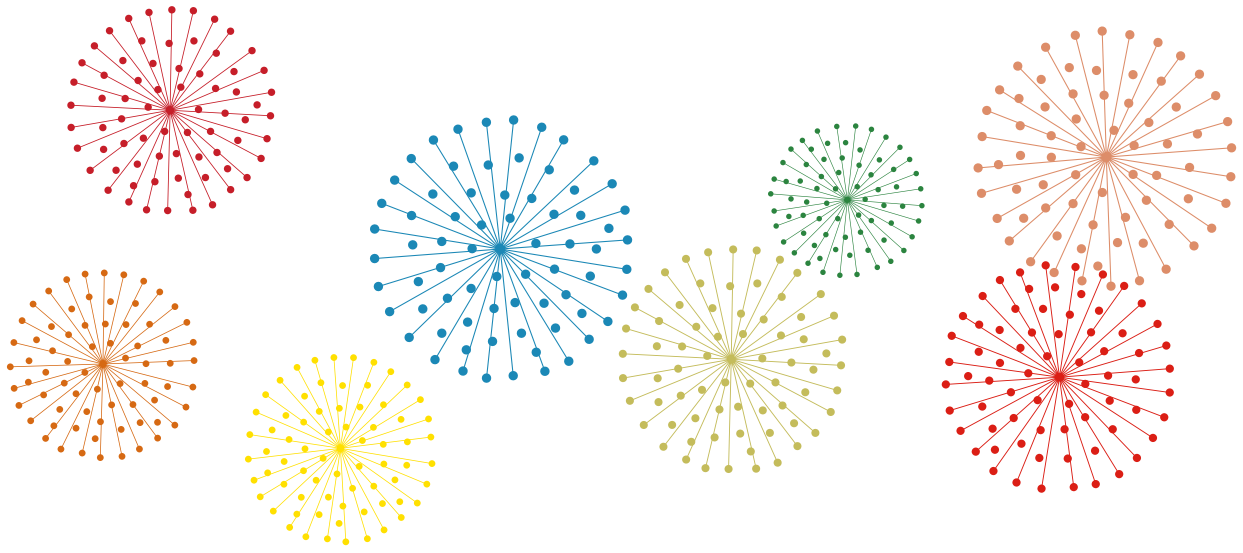
Dome Magnifique
Our homemade Valrhona chocolate dome is filled with chocolate mousse and chocolate brownie with caramel sauce and pistachio praline (V) (N)

Our rustic French cheese board served with biscuits, celery and red onion confiture (*)

– Sharing plate for two –

Share a classic crème brûlée, tarte au citron and chocolate brownie with warm chocolate sauce and salted caramel ice cream (V) (N)

Dietary information overleaf >>>



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 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. **New Year 2019**

New Year's Eve 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
	Whole baked Normandy Camembert (to share) ☼					
	Sautéed king prawns					
	Chicken liver parfait ☼					
	Lightly spiced crispy fried squid ☼ GF					
	French onion soup 🍃 ☼					
	Lyonnais salad					
	Baked goat's cheese 🍃 ☼ GF N					
		Sirloin steak ☼				
		Barbary duck breast ☼ GF				
		Roasted fillet of salmon and mussels ☼ GF				
		Lamb rump steak ☼ GF				
		Roasted vegetable tagine 🍃 ☼ N				
		Beetroot, spinach and wild mushroom Wellington 🍃 ☼				
			Vanilla crème brûlée 🍃 ☼ GF			
			Sticky toffee pudding 🍃			
			Tarte au citron 🍃 ☼ GF			
			Dome Magnifique 🍃 N			
			French cheese board ☼			
			Sharing plate for two 🍃 N			

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.**

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 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 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. **New Year 2019**