

Christmas Day

Five course lunch 69.95

BISTROT
PIERRE
1994

Children's menu 12 years and under 29.95

APPETISERS

Enjoy a selection of our most popular appetisers:

Mini chorizos roasted in honey (GF), mixed marinated olives (V Ve GF)
and houmous with toasted pitta bread (V Ve *)

STARTERS

All served with complimentary freshly baked French bread and butter

Pan-seared scallops with smoked
bacon and hazelnut butter (GF N)

Honey and thyme whole baked
Somerset Capricorn goat's cheese,
with beetroot, chicory and pistachio
praline (V GF N)

Smoked salmon, fresh crab
and lemon mayonnaise
with artisan bread (*)

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

French onion soup with
(or without (Ve)) a toasted Le Saint
Mont cheese croûton (V *)

Wild mushroom and truffle
risotto with (or without (Ve))
a Parmesan crisp (V GF)

MAINS

Served with honey roasted root vegetables, braised red cabbage,
Brussels sprouts with smoked bacon and duck fat roast potatoes (vegan option available (Ve))

Roast turkey breast with
pork and chestnut stuffing,
pigs in blankets, bread sauce
and red wine jus

Pan-fried Barbary duck breast
with blackberry jus (GF)

Pan-fried fillet steak with a classic
mushroom, mustard, brandy and
cream Diane sauce served with
pommes frites (*)

Marinated roasted rack of lamb with
dauphinoise potatoes, Jerusalem
artichoke purée, crispy cabbage
and a port wine jus (GF)

A prime, pan-fried sea bass fillet and
mussels in a creamy saffron curry
sauce with samphire, tenderstem
broccoli and buttered new potatoes (GF)

Slow roasted puff pastry beetroot
Wellington, with a mushroom duxelle
and spinach (V Ve)

DESSERTS & CHEESE

The perfect finish to your meal

Christmas pudding with
brandy crème anglaise (V GF)

Tarte au citron with
crème Chantilly (V GF)

Sticky toffee pudding
with vanilla ice cream (V)

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

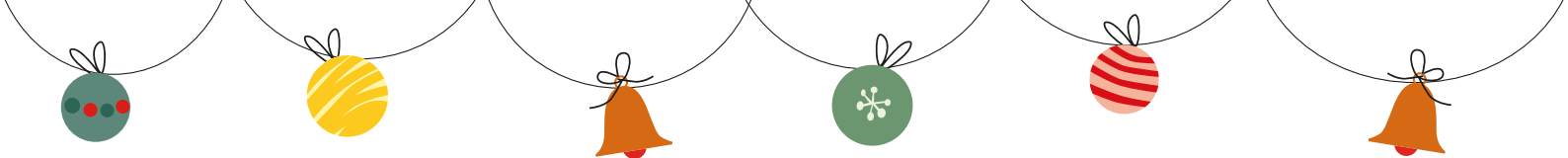
Classic vanilla crème brûlée
topped with raspberries (V GF)

Our rustic French cheese board
of Camembert, Le Saint Mont (V),
Fourme d'ambert and St Nectaire
served with crackers and an
onion confiture (*)

Champagne sorbet and
tropical fruits, served in a frosted
glass and topped with Champagne
at your table (V GF)
(vegan option available (Ve))

COFFEE & MACARONS

Coffee of your choice and French macarons (N)



Christmas Day 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 available on Christmas Day for £29.95. 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 2020**

Christmas Day Lunch 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
	Pan-seared scallops ^{GF} ^N					
	Whole baked goat's cheese ^V ^{GF} ^N					
	Smoked salmon [*]					
	Chicken liver parfait [*]					
	French onion soup ^V [*]					
	Wild mushroom and truffle risotto ^V ^{GF}					
		Roast turkey breast				
		Pan-fried Barbary duck breast ^{GF}				
		Fillet steak Diane [*]				
		Roasted rack of lamb ^{GF}				
		Pan-fried sea bass fillet ^{GF}				
		Beetroot, spinach and wild mushroom Wellington ^V ^{GF}				
			Christmas pudding ^V ^{GF}			
			Tarte au citron ^V ^{GF}			
			Sticky toffee pudding ^V			
			Dome Magnifique ^V ^N			
			Vanilla crème brûlée ^V ^{GF}			
			French cheese board [*]			
			Champagne sorbet and tropical fruits ^V ^{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).

These dishes: ^V are suitable for vegetarians ^{Ve} are suitable for vegans ^{GF} 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. We have a separate children's menu available on Christmas Day for £29.95. 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 2020**