

Festive Menu Prestige 3 courses 24.95

Thursday 26th November to Wednesday 30th December*

BISTROT
PIERRE
1994

APPETISERS

Mini chorizos roasted
in honey 3.95 **GF**

Ham and melted cheese
croquettes with Dijon
mayonnaise 4.25

Mixed marinated olives
2.95 **V** **Ve** **GF**

Houmous with
toasted pitta bread
2.95 **V** **Ve** *****

STARTERS

All served with complimentary freshly baked French bread and butter

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

Ham hock terrine
with grilled artisan bread
and piccalilli

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

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

Risotto Noël of spinach, crumbled
goats' cheese, roasted butternut
squash, celeriac, crispy sage
and truffle oil **GF**

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

MAINS

Roast turkey with pork and chestnut stuffing,
pigs in blankets, roast potatoes, carrots, parsnips,
French green beans and red wine jus

Roasted fillet of hake with creamy curried mussels,
samphire, French green beans and buttered
new potatoes **GF**

Confit duck leg with puy lentils, smoked bacon,
red wine jus, French green beans and
dauphinoise potatoes **GF**

Marinated diced beef slowly braised with
red wine, shallots, mushrooms and bacon, served
with pomme purée and honey-roasted carrots **GF**

8oz Black Angus sirloin steak with a classic
mushroom, mustard, brandy and cream Diane sauce
served with pommes frites *****

Pan-fried 7oz fillet steak, cooked to your liking served
with pomme frites and a choice of garlic and parsley
butter **or** green peppercorn and brandy sauce *****
3.95 supplement

Roasted root vegetables, chickpea and apricot
tagine with pitta bread, couscous tabbouleh with
(or without **Ve**) a mint yogurt dressing **V** ***** **N**

Slow roasted puff pastry beetroot Wellington,
with a mushroom duxelle and spinach served with
French green beans, roasted root vegetables
and potatoes **V** **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 green
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**

DESSERTS & CHEESE

Christmas pudding with
brandy crème anglaise **V** **GF**

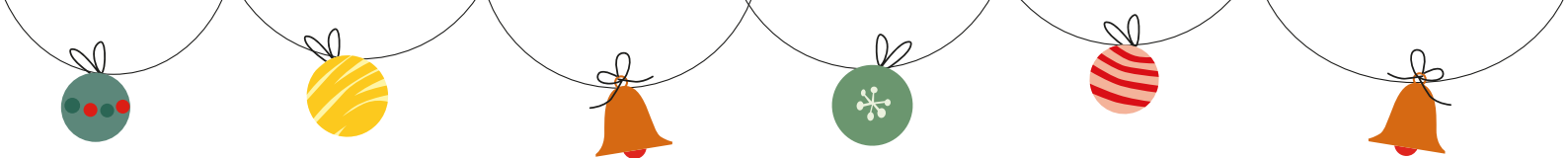
Classic vanilla crème brûlée **V** **GF**

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**

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

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



Festive Menu Prestige

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. **Christmas 2020**

