

# Children's Christmas Day Lunch

Friday 25th December

BISTROT  
**PIERRE**  
1994

12 years and under 29.95

## APÉRITIF

Your choice of Mocktail  
with mini chorizos roasted in honey (GF)

## STARTERS

All served with complimentary freshly baked French bread and butter

Lightly spiced crispy fried  
squid with garlic aioli (GF)

Ham and melted cheese croquettes

Tomato and red pepper soup  
with basil crème fraîche (V) (GF)  
(vegan option available (Ve))

Grilled garlic baguette  
with grated cheese (V)

Please ask if you would prefer  
your garlic bread without cheese

Smoked salmon with  
toasted sourdough (GF)

## MAINS

Served with honey roasted root vegetables, braised red cabbage,  
Brussels sprouts with smoked bacon and duck fat roast potatoes

Roast turkey with pork and chestnut stuffing,  
pigs in blankets and rich gravy

7oz rump steak served with pommes frites and  
a choice of green peppercorn sauce or roasted  
garlic butter (GF)

Pan-fried salmon fillet with green beans,  
buttered new potatoes and hollandaise sauce

Half a roasted chicken marinated  
in garlic and parsley butter served with  
pommes frites (GF)

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

## DESSERTS & CHEESE

The perfect finish to your meal

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

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



### – Christmas Bauble –

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



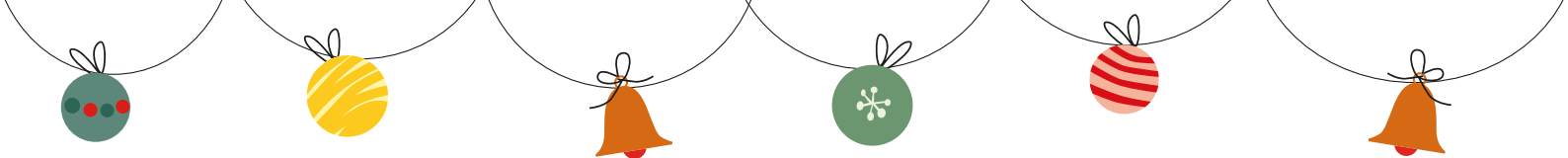
Sticky toffee pudding  
with vanilla ice cream (V)

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

Rustic French cheese board  
served with biscuits, celery and  
red onion confiture (GF)

These dishes: (V) are suitable for vegetarians (Ve) are suitable for vegans (GF) are suitable for a gluten-free diet, please advise your server (GF\*) 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 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



## Children's Christmas Day Lunch Menu

# Children's 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
	Lightly spiced crispy fried <sup>GF</sup>	Roast turkey breast	Strawberry ice cream, meringue & marshmallows <sup>GF</sup>			
	Ham and melted cheese croquettes <sup>GF</sup>	Rump steak <sup>GF</sup>	Chocolate brownie <sup>V N</sup>			
	Tomato and red pepper soup <sup>V W GF</sup>	Pan-fried salmon fillet	Christmas Bauble <sup>V N</sup>			
	Grilled garlic baguette <sup>V</sup>	Half a roasted chicken <sup>GF</sup>	Sticky toffee pudding <sup>V</sup>			
	Grilled garlic baguette with cheese <sup>V</sup>	Roasted vegetable tagine <sup>V W GF</sup>	Ice cream and sorbet <sup>V W GF</sup>			
	Smoked salmon <sup>GF</sup>		French cheese board <sup>GF</sup>			

**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: <sup>V</sup> are suitable for vegetarians <sup>W</sup> are suitable for vegans <sup>GF</sup> are suitable for a gluten-free diet, please advise your server <sup>GF</sup> can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option <sup>N</sup> 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. **Christmas 2020**