

Christmas Day

Five course lunch and coffee 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 pitted olives (GF) (V) (VE)
and French bread and butter

STARTERS

PAN-SEARED SCALLOPS (GF)

Pan-seared scallops with shellfish bisque, samphire and truffle oil

SMOKED SALMON & DEVON CRAB (*)

Smoked salmon, fresh Devon crab and lemon mayonnaise with artisan bread

FRENCH ONION SOUP (*) (V)

With Saint Mont cheese crouton
(VE) Vegan option available.

CHICKEN LIVER PARFAIT (*)

With grilled artisan bread and fig jelly

GOAT'S CHEESE SALAD (GF) (V) (N)

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

WILD MUSHROOM RISOTTO (GF) (V)

Wild mushroom and truffle risotto with a Parmesan crisp (VE) Vegan option available.

MAINS

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

ROAST TURKEY WITH ALL THE TRIMMINGS

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

BARBARY DUCK BREAST (GF)

Pan-fried Barbary duck breast with blackberry jus

ROASTED LAMB RUMP (GF)

Lamb rump steak marinated in garlic and thyme with a haricot bean, tarragon and red wine jus

SEA BASS (GF)

Pan-fried sea bass fillet and mussels in a creamy saffron curry sauce with samphire, tenderstem broccoli and buttered new potatoes

BEETROOT WELLINGTON (V) (VE) (N)

Beetroot, sweet potato, chestnut and cranberry Wellington topped with spinach and mozzarella, wrapped in puff pastry and served with mushroom duxelles and a beetroot jus

FILLET STEAK DIANE (*)

28 day prime Scottish fillet steak, with a classic mushroom, mustard, brandy and cream sauce with pommes frites

DESSERTS

CHOCOLATE BOMBE (V) (N)

Valrhona chocolate dome filled with chocolate mousse and chocolate brownie, with caramel sauce and finished with pistachio praline

CHRISTMAS PUDDING (V)

Christmas pudding with brandy crème anglaise

STICKY TOFFEE PUDDING (V)

With vanilla ice cream

CRÈME BRÛLÉE (GF) (V)

French classic. Vanilla crème brûlée topped with raspberries, freshly made by our chefs every day

STRAWBERRY & WHITE CHOCOLATE PAVLOVA (GF) (V)

with fresh strawberries, mint and crème Chantilly

TARTE AU CITRON (GF) (V)

Served with crème Chantilly

COFFEE & MINCE PIES

Coffee of your choice and mince pies



Scan this code
to read further
allergen information.

(GF) Suitable for a gluten-free diet, please advise your server. (*) Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) Dishes 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. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.

