

# Boxing Day Lunch 3 courses 25.95

Sunday 26th December

BISTROT  
**PIERRE**  
1994

## STARTERS

All served with complimentary freshly baked French bread and butter

### FRITÔT DE BRIE <sup>V</sup>

Deep-fried Brie served with dressed leaves and plum chutney

### CONFIT POACHED SALMON BLINI <sup>\*</sup>

Poached and oak-smoked Scottish salmon blini with lemon and capers

### FRICASSÉE DE CHAMPIGNONS <sup>\*</sup>

Wild mushrooms with (or without <sup>V</sup>) smoked bacon on toasted sourdough.

<sup>VE</sup> Vegan option available.

### FRENCH ONION SOUP <sup>\*</sup> <sup>V</sup>

With Saint Mont cheese croûton

<sup>VE</sup> Vegan option available.

### GOAT'S CHEESE SALAD <sup>GF</sup> <sup>V</sup> <sup>N</sup>

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

### HAM HOCK TERRINE <sup>\*</sup>

With grilled artisan bread and piccalilli

## MAINS

### ROAST TURKEY WITH ALL THE TRIMMINGS

With pork and chestnut stuffing, pigs in blankets, roast potatoes, honey-glazed carrots and parsnips, French beans and red wine jus

### ROAST RUMP OF BEEF <sup>\*</sup>

With Yorkshire pudding, roast potatoes, honey-glazed carrots and parsnips, French beans and red wine jus

### SALMON FILLET <sup>GF</sup>

With hollandaise sauce, buttered new potatoes and tenderstem broccoli

### BOEUF BOURGUIGNON <sup>GF</sup>

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

### CONFIT DUCK LEG <sup>GF</sup>

With puy lentils, smoked bacon, red wine jus, French beans and dauphinoise potatoes

### 7OZ FILLET STEAK DIANE <sup>\*</sup>

28 day prime Scottish fillet steak, with a classic mushroom, mustard, brandy and cream sauce, dauphinoise potatoes and dressed watercress

5.00 supplement

### 8OZ SIRLOIN STEAK AU POIVRE <sup>GF</sup>

Scottish pasture-fed, 28 day aged beef cooked to your liking, with pommes frites, dressed watercress and green peppercorn and brandy sauce

### BEETROOT WELLINGTON <sup>V</sup> <sup>VE</sup> <sup>N</sup>

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

## DESSERTS

### CHOCOLATE BOMBE <sup>V</sup> <sup>N</sup>

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

### TARTE AU CITRON <sup>GF</sup> <sup>V</sup>

Served with crème Chantilly

### CRÈME BRÛLÉE <sup>GF</sup> <sup>V</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day

### ICE CREAM & SORBET <sup>\*</sup> <sup>V</sup>

Please ask for flavours. <sup>VE</sup> Vegan option available.

### STICKY TOFFEE PUDDING <sup>V</sup>

With vanilla ice cream

### CHRISTMAS PUDDING <sup>V</sup>

Christmas pudding with brandy crème anglaise



Scan this code to read further allergen information.

<sup>GF</sup> Suitable for a gluten-free diet, please advise your server. <sup>\*</sup> Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. <sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> 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.

