

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 ^V

Deep-fried Brie served with dressed leaves and plum chutney

CONFIT POACHED SALMON BLINI ^{*}

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

FRICASSÉE DE CHAMPIGNONS ^{*}

Wild mushrooms with (or without ^V) smoked bacon on toasted sourdough.

^{VE} Vegan option available.

FRENCH ONION SOUP ^{*} ^V

With Saint Mont cheese croûton

^{VE} Vegan option available.

GOAT'S CHEESE SALAD ^{GF} ^V ^N

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

HAM HOCK TERRINE ^{*}

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 ^{*}

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

SALMON FILLET ^{GF}

With hollandaise sauce, buttered new potatoes and tenderstem broccoli

BOEUF BOURGUIGNON ^{GF}

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

CONFIT DUCK LEG ^{GF}

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

7OZ FILLET STEAK DIANE ^{*}

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 ^{GF}

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

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

DESSERTS

CHOCOLATE BOMBE ^V ^N

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

TARTE AU CITRON ^{GF} ^V

Served with crème Chantilly

CRÈME BRÛLÉE ^{GF} ^V

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

ICE CREAM & SORBET ^{*} ^V

Please ask for flavours. ^{VE} Vegan option available.

STICKY TOFFEE PUDDING ^V

With vanilla ice cream

CHRISTMAS PUDDING ^V

Christmas pudding with brandy crème anglaise



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.

Boxing 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	SAUCE / SIDES / APPETISERS / APÉRITIFS	Ve	GF
	Confit poached salmon blini ☒				
	Ham hock terrine ☒				
	Fritôt de Brie ✓				
	Toasted sourdough and mushrooms ✓ ☒ (V) (W) available				
	Toasted sourdough, mushrooms and bacon ☒				
	French onion soup ✓ ☒ (V) (W) available				
	Goat's cheese salad ✓ ☒ N				
	STARTERS	MAINS			
		Roast turkey			
		Roast Rump of Beef ☒			
		Fillet of salmon ☒			
		Boeuf bourguignon ☒			
		Duck leg confit ☒			
		8oz Sirloin steak au poivre ☒			
		Beetroot Wellington ✓ (V) (W) N			
		Fillet steak Diane ☒ 5.00 supplement			
	STARTERS	MAINS	DESSERTS		
			Vanilla crème brûlée ✓ ☒ ☒		
			Ice creams and sorbets ✓ ☒ (V) (W) available		
			Christmas pudding ✓		
			Sticky toffee pudding ✓		
			Chocolate Bombe ✓ N		
			Tarte au citron ✓ ☒		

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**.

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).