

Children's Christmas Day Lunch

Saturday 25th December

BISTROT
PIERRE
1994

12 years and under £29.95

APÉRITIF

YOUR CHOICE OF FRUITAIL ^{GF}

(Berry sparkler, Blackberry lemonade or orange sunrise)
with mini chorizos roasted in honey

STARTERS

All served with complimentary freshly baked French bread and butter

CALAMARI ^{GF}

Lightly spiced crispy fried
squid with garlic aioli

HAM & CHEESE CROQUETTES

Served with Dijon mayonnaise

SOUPE DU JOUR ^{GF} ^V

Tomato and red pepper soup
with basil crème fraîche

GARLIC BAGUETTE ^V

Grilled garlic baguette with grated cheese.
Please ask if you would prefer your garlic
bread without cheese

SMOKED SALMON ^{*}

With toasted sourdough

CHICKEN LIVER PARFAIT ^{*}

With toasted sourdough
and red onion confiture

MAINS

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

ROAST TURKEY WITH ALL THE TRIMMINGS

With pork and chestnut stuffing,
pigs in blankets, bread sauce
and red wine jus

8OZ RUMP STEAK ^{*}

Scottish pasture-fed 28 day aged
rump steak with green peppercorn
sauce or roasted garlic butter

SALMON FILLET ^{GF}

With hollandaise sauce,
buttered new potatoes and
tenderstem broccoli

WILD MUSHROOM RISOTTO ^{GF} ^V

Wild mushroom and truffle risotto
with a Parmesan crisp.
^{GF} Vegan option available.

DESSERTS

AUTUMN BERRY PAVLOVA ^{GF} ^V

Giant white chocolate and raspberry meringue,
fresh blackberry compôte, crème Chantilly

CHOCOLATE BROWNIE ^V ^N

With warm chocolate sauce and
salted caramel ice cream

CHRISTMAS BAUBLE ^V ^N

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

STICKY TOFFEE PUDDING ^V

With vanilla ice cream

ICE CREAM & SORBET ^{*} ^V

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



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. ^{GF} 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.

