



CHRISTMAS PARTY MENU

BISTROT PIERRE



CHRISTMAS PARTY



3 Courses **29.95** | 2 Courses **26.95**

ENTRÉES

Soup du Jour

Your server will share today's choice. Served with sourdough croûte

V Vegetarian option available

Beetroot Carpaccio **VE** **N** **GF**

Thinly sliced beetroot, cumin nut crumble, granny smith apples, beetroot & fennel relish and smoked yoghurt

Chicken Liver Parfait *****

Spelt & beetroot croûtes, pickled red onions, pea shoots and plum & ginger chutney

French Rarebit **V** *****

Toasted English muffin topped with red onion chutney, mushrooms and melted St Mont cheese. Topped with lambs' lettuce, pickled red onion and crispy onions

Smoked Mackerel Pâté

Sourdough croûtes and pickled red onions

GF Gluten-free option available

Smoked Salmon **GF**

Confit of poached and smoked salmon, crème fraîche, tomatoes, pickled red onions, capers and dressed lambs lettuce

SUPPLEMENT +£2

PLATS

Roast Turkey **N**

Apple and cranberry stuffing, pigs in blankets, roast potatoes, butternut squash purée, roasted carrots and parsnips, winter greens and a nut crumble. Plus extra gravy for pouring

Parsnip and Chestnut Tart **N** **VE**

Walnut, watercress, fresh orange & apple salad with smoked yoghurt

Rump Steak au Poivre

Irish pasture-fed, 21 day aged beef, served with a peppercorn sauce, pommes frites and dressed leaves SUPPLEMENT +£8 Fillet Steak

Confit Duck Leg **GF**

On a cassoulet of smoked bacon, haricot beans and tomato, served with broccoli

Camembert Pithivier **V** **N**

Camembert with cranberry chutney and dauphinoise potatoes in pastry with chicory, lambs lettuce, pomegranate and chestnuts in a blood orange dressing

Champagne Beurre Blanc Salmon **GF**

Creamed Brussels sprouts, saffron potatoes with a Champagne beurre blanc

Boeuf Bourguignon **GF**

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

Honey Roast Gammon **GF**

Sprout colcannon mash, confit orange and honey carrots with a red currant jus and apple ketchup

V **GF** Vegetarian Gluten-Free main option available by request when you pre order

DESSERTS

Vanilla Panna Cotta **GF**

Mixed berry compôte

Paris-Brest **V** **N**

Choux pastry, hazelnut praline, strawberries, candied hazlenuts with a warm chocolate sauce

SUPPLEMENT +£2

Black Forrest Yule Log **V**

Whole and puréed morello cherries, crushed meringue and pouring cream

Ice Cream & Sorbet ***** **V**

2 scoops. Please ask for flavours

VE Vegan option available

Crème Brûlée **GF** **V**

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

Warm Plum and Apple Tart **VE**

Plant based vanilla ice cream



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **GF** Suitable for a gluten-free diet.

***** Dishes can be made with non-gluten containing ingredients. **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. All service charges and tips go directly to our team.