



KIDS CHRISTMAS MENU

BISTROT PIERRE



KIDS CHRISTMAS

3 Courses 39.95



STARTERS

Calamari 
Garlic aioli

Red Pepper & Tomato Arancini 
Saffron aioli

Spiced Carrot Soup  
Clay baked flatbread and yoghurt

Prawn Cocktail

In a Marie rose sauce with shredded lettuce, cucumber and pea shoots served with toasted croûtes


Chicken Liver Parfait 


Sourdough croûtes, fig chutney and pickled red onions

MAINS

Roast Turkey 

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



Honey Roast Gammon 
Sprout colcannon mash, roasted carrots and gravy

Salmon Fillet

Roasted carrots, winter greens, peas and Hasselback potatoes

Rump Steak 

Pommes frites, peas and dressed leaves


Penne Provençale 

Penne pasta in a tomato Provençale sauce topped with Saint Mont cheese



DESSERT

Sticky Toffee Pudding 
Vanilla ice cream

Black Forrest Yule Log 
Cherry compôte, popping candy and vanilla ice cream

Crème Brûlée  

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






Christmas Tree Choc Ice

Christmas tree shaped strawberry ice cream covered in chocolate

Apple Crumble Tart 

Plant based vanilla ice cream



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information.  Suitable for a gluten-free diet.  Dishes can be made with non-gluten containing ingredients.  Suitable for vegetarians.  Suitable for vegans.  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.**