

NEW YEARS EVE

4 Courses

Check your local Bistrot for timings and prices

Includes a glass of **Veuve Devienne** Sparkling Wine
Upgrade to a glass of Lanson Champagne for **£7.50**

APPETISER

Sourdough Baguette ⊕

With garlic and parsley butter, salted butter, olives & bite sized chorizos

ENTRÉES

Smoked Salmon ⊕

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

Caramelised Figs ⊕ ⊙ ⊚ ⊛

With honey, whipped goats cheese, chicory, hazelnut and citrus salad

Spiced Carrot Soup ⊕ ⊙

Lime and harrissa yoghurt

Prawn Cocktail

Marie Rose sauce, shredded lettuce, cucumber, pea shoots and toasted croûtes

Chicken Liver Parfait ⊕

Cranberry and raisin toast croûte, fig chutney and pickled red onions

Fritôt de Brie ⊕

Pays de la Loire Brie in a rosemary crumb with lambs lettuce and plum & ginger chutney

Beetroot Carpaccio ⊕ ⊙ ⊚

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

PLATS

Pan Fried Chicken Breast ⊕

With sweetcorn purée, chorizo, hazelnuts, dauphinoise potatoes, tenderstem broccoli and red wine jus

Beef Short Rib ⊕

Red wine jus, garlic & parsley pomme purée, silverskin onions and winter greens

8oz Rump ⊕

Irish pasture-fed, 21 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with homemade garlic and parsley butter, dressed lambs lettuce and pommes frites.

+£8 Supplement Fillet Steak

Confit Duck Leg ⊕

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

Pork Chop ⊕

Garlic & parsley pomme purée, pickled raisins, apple & fennel slaw, apple & red wine jus and gremolata

Mushroom and Squash Risotto ⊕

Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts

Champagne Beurre Blanc Salmon ⊕

Creamed Brussels sprouts and saffron potatoes with a Champagne beurre blanc

Moroccan Vegetable Tagine ⊕

Roasted celeriac and squash with chickpeas, apricots, spiced couscous, harissa & mint dressing, plant based yoghurt and clay baked flat bread

DESSERTS

Raspberry Crème

Brûlée ⊕ ⊙

Vanilla and raspberry crème brûlée

Sticky Toffee Pudding ⊕

With vanilla ice cream

Paris-Brest ⊕ ⊙

A classic French choux pastry with chocolate hazelnut praline, strawberries, candied hazelnuts and a warm chocolate sauce

Vanilla Panna Cotta ⊕

With a mixed berry compôte

Warm Plum and Apple Tart ⊕

With plant based vanilla ice cream

Ice Cream & Sorbet ⊕ ⊙

2 scoops Please ask for flavours

⊕ Option available on request



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.

BONNE ANNÉE!

Join us for New Years Eve



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