

PRIVATE DINING



# THE MILTON ROOM



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194

**BISTROT PIERRE** 30

WELCOME

## THE MILTON ROOM

**The Milton Room at Bistrot Pierre Nottingham is a beautiful private dining space located on the first floor of the restaurant**

Our private dining room is the perfect space for your special celebration or business meeting.

### SPECIAL OCCASIONS

Accommodating up to 20 guests, its an enviable location for any special occasion, from birthdays, baby showers to engagement parties it provides an exclusive place for you and your guests to relax and enjoy the celebrations.

### MEETING SPACE

Our Milton Room has everything you need to host your business meetings with projector and screen, complimentary high-speed WiFi, pens, stationery and notepads, mineral water and filter coffee and tea available throughout day – price available upon request.



# CELEBRATION MENU

2 courses £30.95

3 courses £34.95

Elevate your celebration by adding  
some hors d'oeuvres for your arrival

**Bread, Houmous,  
Chorizo & Olives**

£4 per person

**Chef's Selection of  
Hand-made Canapés**

3 each £9 per person

**Fizz on Arrival**

£6.95 per person

## ENTREES

### **Soup Du Jour** \*

Ask for today's choice. Served with  
sourdough croûte from 188kcal

Not all soups are vegetarian

### **Chicken Liver Parfait** \*

With sourdough croutes and plum  
& ginger chutney 477kcal

### **Fritôt de Brie** v

Pays de la Loire Brie in a rosemary  
crumb with lambs lettuce and plum &  
ginger chutney 493kcal

### **Calamari** GF

Lightly spiced with garlic aioli 358kcal

### **Fricassée de Champignons** \* v

Button, chestnut and oyster mushrooms  
on toasted sourdough with fresh tarragon

217kcal With bacon 353kcal

VE Vegan option available 214kcal

### **Smoked Salmon**

Confit of poached and smoked salmon,  
crème fraîche, tomatoes, pickled red  
onions, capers and lambs lettuce 309kcal

+ £2 Supplement

## MAINS

### 8oz Rump <sup>GF</sup>

21 day aged beef. Rich in flavour, firm in texture, best cooked medium 571kcal  
Served with either pommes frites 456kcal or salade verte 214kcal and either homemade garlic and parsley butter 170kcal or peppercorn and brandy sauce 73kcal

**Supplement 7oz Fillet 487kcal + £8**

### Moroccan Vegetable Tagine

Roasted vegetable tagine with chickpeas, apricots, spiced couscous, harissa & mint dressing with clay baked flat bread 603kcal

<sup>VE</sup> Vegan option available 565kcal

### Confit Duck Leg <sup>N</sup> <sup>GF</sup>

Confit Gressingham duck leg with roasted celeriac purée, winter greens, morello cherry jus, hazelnut crumble and dauphinoise potatoes 909kcal

### Mushroom and Squash Risotto <sup>V</sup>

Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts 606kcal

### Boeuf Bourguignon <sup>GF</sup>

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée & honey-roasted carrots 837kcal

### Honey Glazed Pork Medallions

With Toulouse sausage, caramelised Granny Smith apples, crispy onions, Dijon beurre blanc, dauphinoise potatoes and French beans 1016kcal

### Sea Bass Fillet <sup>GF</sup>

With roasted spiced squash, squash purée, mushrooms a la greque, chestnuts, gremolata and winter greens 925kcal  
**+ £2 Supplement**

**Our burgers are served in a brioche bun with pommes frites 456kcal**

### Le Burger Pierre

7oz prime British beef burger, Saint Mont cheese, sautéed mushrooms, tomato, red onion confiture, Dijon mayonnaise and our red wine jus 1152kcal

### Halloumi Burger <sup>V</sup>

Marinated halloumi, roasted peppers, houmous, lettuce, tomato and harissa mayonnaise 1164kcal

## DESSERT

### Crème Brûlée <sup>GF</sup> <sup>V</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

### Vanilla Panna Cotta <sup>GF</sup>

With a mixed berry compôte 749kcal

### Sticky Toffee Pudding <sup>V</sup>

With vanilla ice cream 747kcal

### Tarte au Citron <sup>GF</sup> <sup>V</sup>

With raspberry coulis and crème Chantilly 526kcal

### Warm Plum and Apple Tart <sup>VE</sup>

With plant based vanilla ice cream 340kcal

### Paris-Brest <sup>V</sup> <sup>N</sup>

A classic French choux pastry with hazelnut praline, spiced apple and raisin compôte, candied hazelnuts and a warm chocolate sauce 623kcal

### Ice Cream & Sorbet

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop

**Finish your meal the traditional way with a cheese board for £5 per person**



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>CF</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> 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.**

# MILTON LUNCH

2 course £17.50 per person | 3 Course £22.50 per person

Menu available as part of meeting package. Drinks excluded

## ENTREES

### Soup Du Jour ☉

Ask for today's choice. Served with sourdough croûte from 188kcal.

Not all soups are vegetarian

### Calamari ☉

Lightly spiced with garlic aioli 358kcal

### Fricassée de Champignons ☉ ●

Button, chestnut and oyster mushrooms on toasted sourdough with fresh tarragon

288kcal Add bacon 50kcal

☉ Vegan option available 254kcal

## MAINS

### Coq au Riesling

Marinated chicken cooked in a white wine, mushroom and cream sauce with pomme purée, caramelised baby onions and crispy kale 775kcal

### Pork Medallions ☉

Slow cooked pork medallions with hispi cabbage, apple & red wine jus, spiced pear chutney, dauphinoise potatoes and crispy shallot rings 683kcal

### Fishcake Niçoise

Salmon and smoked cod fishcake with buttered new potatoes, French beans, olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon beurre blanc 571kcal

### Moroccan Vegetable Tagine ●

Roasted vegetable tagine with chickpeas, apricots, spiced couscous, harissa & mint dressing with clay baked flat bread 603kcal

### Mushroom and Squash Risotto ●

Pearl barley risotto with roasted butternut squash, button, chestnut and oyster mushrooms, spinach, Saint Mont cheese, crispy sage and chestnuts 606kcal

### Salad Maison

Chickory, dressed leaves, tomatoes, candied hazlenuts, sourghdough croutons, served with our house dressing.

Choose from Halloumi 572kcal or Chicken 466kcal

## DESSERT

### Crème Brûlée ☉ ●

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

### Sticky Toffee Pudding ●

With vanilla ice cream 694kcal

### Warm Plum and Apple Tart ☉

With plant based vanilla ice cream 340kcal



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# WORKING LUNCH MENU

**£25pp includes room hire**

Unlimited tea, filter coffee, juice and water  
3 baguette halves per person, fries and salad

## **Roasted Veg & Houmous**

## **Chicken Club**

Roast chicken, bacon, plum  
tomato and lettuce

## **Ham & Cheese**

Ham, Saint Mont cheese and  
Dijon mustard

## **Brie & Caramelised Granny Smith Apple Chutney**

## **Smoked Salmon**

Lemon & peppered  
crème fraîche

## **Cheese & Tomato**

Saint Mont cheese,  
tomatoes and lettuce

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Add a selection of sweet treats for **£7 per person** (2 each)

**Mini victoria sponges, Chocolate Fudge Cake, Mini Eton Mess**

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# AFTERNOON TEA

£21.95pp (minimum 12 persons) including room hire

Served with your choice of hot drinks\*

## SANDWICHES

Coronation Chicken \* 208kcal

Brie & Caramelised Granny Smith  
Apple Chutney Croissant v \* 195kcal

Smoked Salmon, Lemon &  
Peppered Crème Fraîche \* 325kcal

## Fruit Scones v \*

With clotted cream and Strawberry jam 561kcal

## PATISSERIE

Victoria Sponge v 221kcal

Chocolate Fudge Cake v 221kcal

Eton Mess GF v 204kcal

## SPARKLING AFTERNOON TEA

£24.95 per person

With a glass of our elegant Veuve Devienne sparkling wine



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