

PRIVATE & GROUP DINING AT
BISTROT PIERRE

Classique
**CELEBRATION
MENU**

*Scan for allergy &
nutritional information*



Classique £30pp

ENTRÉES

Pork Rilette ☼

Toasted sourdough and piccalilli

Crab & Fennel Croquette

Saffron aioli

French Onion Vol au Vont

French onion soup filled vol au vont with gratinated Saint Mont cheese

Soupe du Jour ☼

Your server will share today's choice.
Served with a mini white tin loaf

PLATS

Marinated Chicken Breast ☼ GF

Marinated chicken in garlic, lemon and rosemary with a tomato, Haricot bean and smoked bacon cassoulet and salsa verde

Pan-Fried Salmon

Crispy parmentier potatoes, wilted spinach, and tartare hollandaise

Classic Steak Frites ☼ GF

Peppercorn sauce and pommes frites

Baked Celeriac Wellington ☼ VE

Celeriac puree, parmentier potatoes, crispy chestnuts, roasted root vegetables and a vegan jus

DESSERT

Crème Brûlée ☼ GF V

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

Pot au Chocolate V

Rich dark chocolate mousse pot

Strawberry Coupé ☼ V N

Vanilla ice cream, fresh strawberries, shortbread crumb, toasted almonds, meringue and strawberry sauce