

PRIVATE & GROUP DINING AT
BISTROT PIERRE

Élégance
**CELEBRATION
MENU**

*Scan for allergy &
nutritional information*



Élégance £40pp

ENTRÉES

Caesar Salad ⊕

Sourdough croûtes, Grana Padano, anchovies, gem lettuce and Caesar dressing

Grilled Toulouse Sausage ⊕

With a soft poached egg and tomato & herb dressing

Gambas ⊕

King prawns sautéed in lemon, garlic and chilli butter on toasted rustic sourdough

King Oyster Mushroom Scallops (VE) (GF) (N)

Celeriac puree, crispy kale and a hazelnut & herb dressing

PLATS

Sirloin Steak ⊕

House salad, pommes frites and Périgueux sauce

Traditional Poulet Rôti

Crispy parmentier potatoes, garlic butter, rosemary and lemon

Sea Bass

Citrus beurre blanc, parmentier potatoes and braised fennel

Camembert and Cranberry En Croûte (V)

Herb new potatoes, chestnuts and a pomegranate salad with blood orange dressing

DESSERT

Crème Caramel (V)

With two mini madeleines

Pot au Chocolate (V)

Rich dark chocolate mousse pot

Strawberry & White Chocolate Pavlova (V) (GF)

Fresh strawberries, white chocolate mousse and meringue