

PRIVATE & GROUP DINING AT
BISTROT PIERRE

Prestige
**CELEBRATION
MENU**

*Scan for allergy &
nutritional information*



Prestige £50pp

For the table

Bread & Olives (V) (★)

ENTRÉES

Chicken Liver & Brandy Parfait (★)

Toasted brioche and red onion confiture

Grilled Scallops (GF)

Served in the shell with lemon and a whipped garlic & herb butter

Normandy Baked Camembert (V) (★)

Toasted sourdough and a spiced plum chutney

Hoisin Shiitake Mushroom Salad (V) (VE)

Thai sesame dressing, Asian slaw, toasted sesame seeds, chilli and rice noodles

PLATS

Beef Wellington

Pommes Anna, tenderstem broccoli and a Périgueux sauce

Tuna Niçoise Salad (GF)

Grilled tuna loin, baby gem lettuce, red peppers, green beans, black olive tapenade, potatoes, anchovies, soft boiled egg and tomato in a Dijon and herb dressing

Confit Gressingham Duck Leg (GF)

Smoked bacon, tomato and Haricot bean cassoulet and garlic crisps

Roasted Cauliflower Grenobloise (V)

Crispy parmentier potatoes, sourdough croûtes, sautéed tenderstem broccoli, lemon, capers and parsley

DESSERT

Tarte Tatin (V)

Caramelised apple tarte with vanilla ice cream and toffee sauce

Profiterole Tower (V)

Chocolate and salted caramel sauce

Spiced Blackberry Pain Perdu (V)

Vanilla ice cream