

PRIVATE & GROUP DINING AT
BISTROT PIERRE



Christmas
PARTY MENU

*Scan for allergy &
nutritional information*



3 courses 39.95 | 2 courses 34.95

ENTRÉES

Tomato & Basil Soup (V) (V)

With a caramelised onion and Saint Mont des Alpes cheese croûton

Camembert Topped Rarebit (V)

Toasted sourdough and red onion chutney

Smoked Salmon Rilette (V)

With a pickled cucumber salad and Melba toast

Duck à l'Orange Pâté (V)

Duck, pork & orange pâté, brioche and cranberry & clementine chutney

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

Celeriac puree, toasted hazelnuts and crispy kale

PLATS

Roast Turkey

Parmentier potatoes, grand pig in blanket, festive croquette, honey roasted root vegetables and red cabbage

Pork Medallions

Spiced red cabbage, sprout Colcannon pomme purée, calvados jus and crackling

8oz Rump (GF)

Black Angus 28 day aged beef, served with whipped garlic butter, pommes frites and a green house salad

UPGRADE TO SIRLOIN +£5 SUPPLEMENT

Sea Bass Provençale (GF)

Pan-fried Sea bass with black olives, roasted tomatoes, red peppers and herb roasted new potatoes

Duck Cassoulet (GF)

Confit Gressingham duck leg with a tomato and haricot bean cassoulet, crispy garlic and rosemary

Celeriac Wellington (VE) (N)

Celeriac puree, roasted root vegetables, chestnuts, red cabbage and parmentier potatoes

(V) (GF) Vegetarian Gluten-Free main option available by request when you pre order

DESSERT

Christmas Pudding

Brandy Anglaise

Crème Brûlée (GF) (V)

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

Sticky Toffee Madeleine (V)

A traditional light Madeleine sponge served with toffee sauce and vanilla ice cream

Apple crumble tart (VE) (N)

Eggnog Anglaise

Spiced Blackberry Pain Perdu (V)

Vanilla ice cream

Black Forest Chocolate Mousse (V)

Chocolate shavings