

BISTROT PIERRE

CHRISTMAS DAY

5 courses £89.95

APPETISER

SOURDOUGH BOULLE * ^V

Whipped sea salt butter and whole roasted garlic bulb

ENTRÉES

FRENCH ONION SOUP *

Sourdough croûte, Saint
Mont cheese

PRAWN COCKTAIL

Marie Rose sauce, crevette,
lettuce, cucumber, brown
bread & butter

BEEF CARPACCIO *

Truffle & Dijonnaise

CAMEMBERT * ^V

Blossom honey & thyme,
cranberry, raisin toast

OYSTER MUSHROOM SCALLOPS ^{VE N}

Celeriac puree, toasted
hazelnuts, crispy kale

PLATS

ROAST TURKEY

Duck fat roast potatoes, pigs in
blankets, festive croquette, honey
roasted root vegetables, brussel
sprouts & unlimited gravy
for pouring

FILLET STEAK *

Diane sauce, crispy confit
potatoes, garlic field mushroom
& crispy shallot rings

DUCK BREAST ^N

Roasted celeriac purée, winter
greens, Hasselback potatoes,
chestnuts, pickled cherries &
Morello cherry jus

CELERIAC

WELLINGTON ^{VE N}

Hasselback potatoes, carrots,
braised shallots, mushrooms,
celeriace purée, chestnuts, brussel
sprout bubble & squeak croquette,
rosemary & garlic jus

CLEMENTINE

BEURRE BLANC

SEA BASS

Charred fennel, saffron potatoes

DESSERTS

CRÈME BRÛLÉE ^{V GF}

Freshly made by our chefs
every day

CROQUE EN BOUCHE ^V

A tower of profiteroles, vanilla
cream, white chocolate &
chocolate fudge sauce

CHRISTMAS PUDDING

Brandy Anglaise

CHOCOLATE YULE LOG ^V

Morello cherries, brandy butter
ice cream, chocolate shavings

PASSION FRUIT

MERINGUE COUPE ^V

Meringue, lemon & passion fruit curd

FOLLOWED BY MINCE PIES FOR THE TABLE

Speak to a member of the team for more details

Adults need around 2000kcal a day. ^{GF} Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. ^V Vegetarians. ^{VE} Vegans. ^N 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.