

## BISTROT PIERRE

# CHRISTMAS PARTY

3 Courses 35.95 | 2 Courses 30.95

### ENTRÉES

**TOMATO &  
BASIL SOUP** \* V  
Caramelised onion, Saint Mont  
cheese croûton

**SMOKED SALMON  
RILLETTE** \*  
pickled cucumber salad,  
Melba toast

**CAMEMBERT  
TOPPED RAREBIT** V  
Toasted sourdough,  
red onion chutney

**DUCK À  
L'ORANGE PÂTÉ** \*  
Brioche, cranberry &  
clementine chutney

**MUSHROOMS ON  
TOAST** \* VE  
Creamy white wine &  
garlic sauce

### PLATS

**ROAST TURKEY**  
Parmentier potatoes, pigs in blankets,  
festive croquette, honey roasted root  
vegetables, brussel sprouts

**PORK MEDALLIONS**  
Spiced red cabbage, sprout  
Colcannon, pomme purée,  
calvados jus, crackling

**PAN-FRIED  
SALMON FILLET**  
Tartare hollandaise, confit  
potatoes, spinach

**STEAK DIANE** GF  
Flattened bavette steak, Diane  
sauce, frites, house salad  
8oz Sirloin +£8

**DUCK CASSOULET** GF  
Confit Gressingham duck leg, tomato  
& haricot bean cassoulet, crispy  
garlic and rosemary

**CELERIAC WELLINGTON** VE N  
Celeriac purée, roasted root vegetables,  
chestnuts, red cabbage, parmentier  
potatoes, rosemary & garlic jus

### DESSERTS

**CHRISTMAS PUDDING**  
Brandy Anglaise

**BLACK FOREST  
CHOCOLATE MOUSSE** V  
Chocolate shavings

**APPLE CRUMBLE  
TARTE** VE N  
Eggnog Anglaise

**CRÈME BRÛLÉE** V GF  
Freshly made by our  
chefs every day

**TARTE AU CITRON** V GF  
Chantilly cream

*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.