

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

CAMEMBERT */v

Blossom honey, cranberry, raisin toast

BEEF CARPACCIO*

Truffle and Dijonnaise

PRAWN COCKTAIL

Marie Rose sauce, bread and butter

OYSTER MUSHROOM SCALLOPS ve/n

Celeriac purée, toasted hazelnuts, crispy kale

PLATS

ROAST TURKEY

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

DUCK BREAST n

Celeriac purée, winter greens, Hasselback potatoes, chestnuts and Morello cherry jus

FILLET STEAK*

Diane sauce, crispy confit potatoes, field mushroom and crispy shallot rings

CLEMENTINE BEURRE

BLANC SEA BASS

Charred fennel, saffron potatoes

CELERICAC WELLINGTON ve/n

Hasselback potatoes, mushrooms, chestnuts, bubble & squeak croquette, rosemary jus

DESSERTS

CROQUE EN BOUCHE v

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

CHRISTMAS PUDDING

Brandy Anglaise

CRÈME BRÛLÉE v/gf

Freshly made by our chefs every day

CHOCOLATE YULE LOG v

Morello cherries, brandy butter
ice cream, chocolate shavings

PASSION FRUIT

MERINGUE COUPE v

Meringue, lemon and passion fruit curd

& MINCE PIES TO FINISH

Christmas Day

BOOK YOUR SOIRÉE NOW



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