

Party Menu

BISTROT
PIERRE

3 COURSES £39.95

add a round of canapés for £3.00pp

CANAPÉS

CHICKEN LIVER PARFAIT*

Sourdough croûtes, plum chutney,
pickled red onion

SMOKED SALMON RILLETTE VOL-AU-VENT

Lemon, crème fraîche, chives

SQUASH FRITTI v

Buttermilk herb ranch

TÊTE DE MOINE

Honey, brioche, pear chutney

ENTRÉES

WILD MUSHROOMS */ve

Sourdough, girolles, truffle

FRENCH ONION SOUP*

Toasted baguette, Saint-Mont

BAKED CAMEMBERT */v

Rosemary, plum & ginger chutney,
sourdough croûtes

MUSSELS ON TOAST*

Garlic cream

CHICKEN LIVER PARFAIT*

Brioche, caramelised apple chutney.
The best bit's underneath

PLATS

CHICKEN SUPREME SCHNITZEL

Buttermilk ranch, frites, BLT wedge

PAN-FRIED SALMON gf

Burnt butter béarnaise, lemon, rösti,
tenderstem broccoli

SIRLOIN AU POIVRE gf

Frites, house salad,
peppercorn sauce

SLOW-COOKED BEEF SHORT RIB gf

Pomme purée

LES LANDES DUCK CONFIT gf

Lyonnais potatoes, French beans,
blackberry sauce

CONFIT POTATO CAKE gf/v

Wild mushroom sauce,
truffle, soft egg

DESSERTS

POT AU CHOCOLATE v

Raspberry coulis

BURGUNDY HONEY CAKE v

Honey sauce, vanilla ice cream

CRÈME BRÛLÉE gf/v

Freshly made by our chefs every day

RIZ AU LAIT ve

Vanilla rice pudding, caramelised
apple, Arlette biscuit

CARAMELISED LEMON TARTE gf/v

Raspberry sorbet

SPICED BLACKBERRY PAIN PERDU v

Brioche, vanilla ice cream

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Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. GF Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. V Suitable for vegetarians. VE Suitable for 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. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.