

# Festive Menu Pierre 3 courses 19.95

Thursday 26th November to Wednesday 30th December\*

BISTROT  
**PIERRE**  
1994

## APÉRITIFS

**Kir Royal 5.25**  
Veuve Devienne (125ml)  
French sparkling wine and  
crème de cassis

**Hendrick's Gin 6.25**  
Uniquely distilled with  
the infusion of rose and  
cucumber. Paired with  
Fever-Tree Elderflower Tonic

**Warner Edwards  
Rhubarb G&T 6.50**  
Sweet and tangy with  
British rhubarb. Paired with  
Fever-Tree Ginger Ale or  
tonic water

**Chanel No. 6 6.95**  
Russian Standard vodka,  
Chambord raspberry liqueur,  
pineapple juice and Veuve  
Devienne sparkling wine

## APPETISERS

Mini chorizos roasted  
in honey 3.95 **GF**

Ham and melted cheese  
croquettes with Dijon  
mayonnaise 4.25

Mixed marinated olives  
2.95 **V V6 GF**

Houmous with  
toasted pitta bread  
2.95 **V V6 \***

## STARTERS

All served with complimentary freshly baked French bread and butter

Lightly smoked mackerel pâté  
with crème fraîche, lemon and  
paprika with toasted sourdough **\***

Deep-fried Brie in a crisp  
rosemary crumb with dressed  
leaves and plum chutney **V**

Chicken liver parfait  
with sourdough toast and  
red onion chutney **\***

French onion soup with  
(or without **V6**) a toasted Le Saint  
Mont cheese croûton **V \***

Toasted sourdough with fricassée  
of mushrooms with (or without **V**)  
smoked bacon **\***  
(vegan option available **V6**)

Risotto Noël of spinach, crumbled  
goats' cheese, roasted butternut  
squash, celeriac, crispy sage  
and truffle oil **GF**

## MAINS

Roast turkey with pork and chestnut stuffing,  
pigs in blankets, roast potatoes, carrots, parsnips,  
French green beans and red wine jus

Warm tartlet of Sant Mont des Alpes cheese, caramelised  
red onion and thyme with buttered new potatoes,  
tenderstem broccoli and Dijon beurre blanc **V**

Prime, pasture-fed British 8oz rump steak, cooked to your  
liking served with pomme frites and a choice of garlic and  
parsley butter or green peppercorn and brandy sauce **\***

Salmon, smoked haddock, dill and lemon fishcake with  
a Dijon buerre blanc, spinach and a soft poached egg **GF**

Pan-fried 7oz fillet steak, cooked to your liking  
served with pomme frites and a choice of garlic  
and parsley butter or green peppercorn and  
brandy sauce **\***  
5.00 supplement

Slow-cooked marinated medallions of pork  
with honey and grain mustard glaze, Morteau sausage,  
caramelised apples, dauphinoise potatoes, French  
green beans and Dijon beurre blanc

Roasted root vegetables, chickpea and apricot tagine  
with pitta bread, couscous tabbouleh with (or without **V6**)  
a mint yogurt dressing **V \* N**

## SIDES

Roasted garlic  
field mushrooms  
3.25 **V GF**

Brussels sprouts  
with smoked bacon  
3.25 **GF**

Dauphinoise  
potatoes  
3.50 **V GF**

French green  
beans with toasted  
almond flakes  
3.50 **V GF N**

Cauliflower  
gratin 3.25 **V GF**

Braised red cabbage  
3.25 **V V6 GF**

Pommes frites  
2.95 **V V6 GF**

## DESSERTS & CHEESE

The perfect finish to your meal

Christmas pudding  
with brandy crème  
anglaise **V GF**

Classic vanilla  
crème brûlée **V GF**

Selection of ice creams  
and sorbets **V \***  
(vegan option available **V6**)

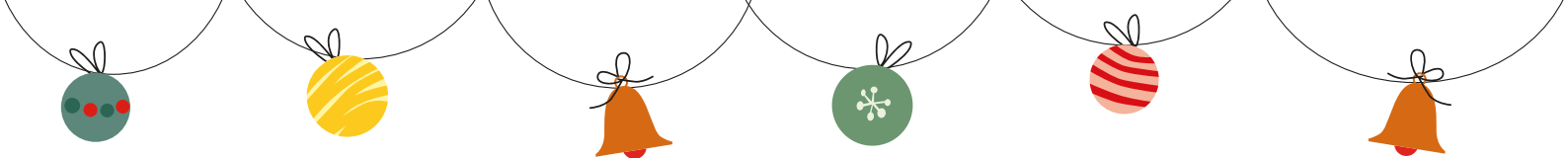
Chocolate brownie with  
warm chocolate sauce and  
salted caramel ice cream **V N**

Traditional French crêpe with  
a mixed berry compôte served  
with vanilla ice cream **V**

Rustic French cheese board  
served with biscuits, celery and  
red onion confiture **\***

Dietary information overleaf »—————>

\*Excludes 25th December and 26th December



## Festive Menu Pierre

These dishes: ● are suitable for vegetarians ☺ are suitable for vegans ☺ are suitable for a gluten-free diet, please advise your server ☺ can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option ☺ 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. Some dishes may contain bones. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server before ordering. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of six or more. All service charges and tips go directly to our team. **Christmas 2020**

# Festive Menu Pierre Order Form

Booking name:

Date:

Time:

Number of people in your party:

Bistrot:

Email address:

Contact number:

Additional notes/requests:

**Important** Please let us know if you require the **gluten-free alternative** of the dish by **ticking the GF column** or the **vegan alternative** of the dish by **ticking the Ve column**.

Steaks are served with pommes frites and your choice of roasted garlic and parsley butter or green peppercorn and brandy sauce. Let us know how you would like us to cook your steak, Blue (B), Rare (R), Med-Rare (MR), Med-Well (MW), Well Done (W).

NAME	STARTERS	Smoked mackerel pâté ☿	Deep-fried Brie ✓	Chicken liver parfait ☿	French onion soup ✓ ☿	Toasted sourdough and mushrooms ✓ ☿	Toasted sourdough, mushrooms and bacon ☿	Risotto Noël ☿	MAINS	Roast turkey	Warm cheese tartlet ✓	Rump steak ☿	Salmon and haddock fishcake ☿	Fillet steak ☿	Pork medallions ✓	Roasted root vegetables tagine ✓ ☿ N	DESSERTS	Christmas pudding ✓ ☿	Chocolate brownie ✓ N	Vanilla crème brûlée ✓ ☿	Traditional French crêpe ✓	Ice cream and sorbet ✓ ☿	French cheese board ☿	SAUCE / SIDES / APPETISERS / APÉRITIFS		Ve	GF

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