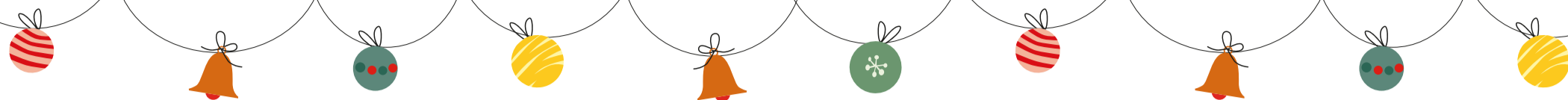


Boxing Day Lunch 3 courses 19.95

Thursday 26th December

BISTROT
PIERRE
1994



APPETISERS

Mini chorizos roasted
in honey 3.95 GF

Fougasse
French-style garlic bread
ideal for sharing
5.25 V

Mixed marinated olives
2.95 V Ve GF

Houmous with
toasted pitta bread
2.95 V Ve GF

STARTERS

All served with complimentary freshly baked French bread and butter

Chicken liver parfait with grilled
artisan bread and cranberry chutney *

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

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

Freshly made soup of the day *

Baked goat's cheese with marinated beetroot,
chicory, watercress, toasted walnuts and
grain mustard dressing V GF N

Lightly spiced crispy fried squid
with garlic aioli GF

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

Sautéed king prawns in a chilli, garlic, tomato
and basil sauce served with grilled artisan bread
2.00 supplement

Confit of poached and oak-smoked Scottish salmon
with blini, lemon and capers *
1.00 supplement

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables (unless specified)

Steak is served with pommes frites and classic gem lettuce wedge salad and shallot dressing

Pan-fried sea bass fillet with
green beans, sun-blushed tomatoes
and sauce vierge GF

Beetroot, spinach and
mushroom Wellington V Ve

Slow braised beef with green
peppercorn and brandy sauce GF

Pan-fried Scottish pasture-fed
21 day-aged rump steak with green
peppercorn and brandy sauce or roasted
garlic and parsley butter *

Pan-fried Scottish pasture-fed
21 day-aged fillet steak with green
peppercorn and brandy sauce or
roasted garlic and parsley butter *
3.95 supplement

ROASTS *

All roasts are served with roast potatoes,
seasonal vegetables, Yorkshire pudding
and red wine gravy.
Choose from:

Roast rump of beef

Roast pork loin and crackling

Roast turkey with pork
and chestnut stuffing
and pigs in blankets

Roasted root vegetables,
chickpea and apricot tagine with
pitta bread, couscous tabbouleh
and mint yogurt dressing V * N
(vegan option available Ve)

100% prime British beef burger,
Le Saint Mont Cheese, gherkins,
homemade burger sauce,
plum tomatoes and lettuce
served with pommes frites

Pan-fried chicken breast in
a rich bacon, shallot, mushroom
and red wine sauce GF

Fishcake with sautéed spinach,
soft poached egg, Dijon and
herb beurre blanc and
seasonal vegetables GF

SIDES

Roasted garlic
field mushrooms
3.25 V GF

Cauliflower
gratin 3.25 V GF

Brussels sprouts
with smoked bacon
3.25 GF

Braised red cabbage
3.25 V Ve GF

Dauphinoise
potatoes
3.50 V GF

Pommes frites
2.95 V Ve GF

French beans
with toasted
almond flakes
3.50 V GF N

House salad
3.25 V Ve GF

DESSERTS & CHEESE

The perfect finish to your meal

Tarte au citron with
crème Chantilly V GF

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

Sticky toffee pudding
with vanilla ice cream V



– Signature dessert –

Dome Magnifique
Our homemade Valrhona
chocolate dome is filled with
chocolate mousse and chocolate
brownie with caramel sauce
and pistachio praline V N



Classic vanilla crème brûlée V GF

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

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



Boxing Day Lunch Menu

Boxing Day Lunch Order Form

Booking name:	Date:	Time:	Number of people in your party:	Bistrot:
Email address:			Contact number:	

Additional notes/requests:

NAME	STARTERS	MAINS	DESSERTS	SAUCE / SIDES / APPETISERS / APÉRITIFS	Ve	GF
	Chicken liver parfait ☺					
	Deep-fried Brie 🍃					
	Toasted sourdough and mushrooms 🍃 ☺					
	Toasted sourdough, mushrooms and bacon ☺					
	Freshly made soup ☺					
	Baked goat's cheese 🍃 ☺ 🥚					
	Lightly spiced crispy fried squid ☺					
	Lightly smoked mackerel pâté ☺					
	Sautéed king prawns					
	Confit of poached and oak-smoked salmon ☺					
	MAINS					
	Pan-fried sea bass fillet ☺					
	Beetroot, spinach and mushroom Wellington 🍃 🍃					
	Slow braised beef ☺					
	Rump steak ☺					
	Fillet steak ☺					
	Roast rump of beef ☺					
	Roast pork loin and crackling ☺					
	Roast turkey ☺					
	Roasted vegetable tagine 🍃 ☺ 🥚					
	British beef burger					
	Pan-fried chicken breast ☺					
	Fishcake ☺					
	DESSERTS					
	Tarte au citron 🍃 ☺					
	Chocolate brownie 🍃 🥚					
	Sticky toffee pudding 🍃					
	Dome Magnifique 🍃 🥚					
	Vanilla crème brûlée 🍃 ☺					
	Ice cream and sorbet 🍃 ☺					
	French cheese board ☺					

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).

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. 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 2019**