

BISTROT PIERRE

SOIRÉE

GASTRONOMIQUE

On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique evenings.

These specially designed menus embrace all that's great about French dining. At our Gastronomique evenings, it is as much about the experience as the food. The menus are designed to allow you to enjoy a leisurely and relaxed evening, savouring delicious, fresh and seasonal dishes in our beautiful bistrots.

We look forward to welcoming you soon, see website for your nearest bistrot

BISTROTPIERRE.CO.UK

SIX COURSE MENU
25.95 PER PERSON

If you have an allergy please alert a member of staff, we can provide a detailed list of allergens used in our kitchen on request.

Club BISTROT PIERRE

Earn Bistrot Pounds

Everytime you dine with us

We'll give you 5p in Bistrot Pounds for every £1 you spend. That's the equivalent of 5% 'cashback'

Simply present your app before you pay to earn your Bistrot Pounds. Full T&C's can be found at bistrotpierre.co.uk

SCAN BELOW TO
DOWNLOAD OUR APP



BISTROTPIERRE.CO.UK/CLUB

SOIRÉE GASTRONOMIQUE

SIX COURSE MENU
25.95 PER PERSON

April to June 2024



BISTROT PIERRE

9TH APRIL

Pea & Mint Soup **V**

Houmous **V** *

Topped with crispy chickpeas, pomegranate, dukkha and harissa with clay baked flat bread

Salmon Fillet **GF**

With wilted spring greens, herb new potatoes and sauce vierge

Beef Medallions **GF**

Potato pavé, wild mushroom and shallot sauce, buttered spinach

Harissa Roasted Courgette **V**

With crumbled feta, fresh pomegranate seeds, couscous, coriander yoghurt and a minted spring vegetable salad

White Chocolate & Mango Mousse * **V** **N**

With amaretti and almond crumb

Duo du Fromage *

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four **V**

Freshly brewed coffee and chocolate dipped palmiers

23RD APRIL

Spiced Carrot Soup **V**

Heritage Tomato Salad *

With Roquefort, shallot dressing and garlic croutons

V Vegetarian cheese available

Normandy Fish Stew *

Salmon, prawns and mussels in a rouille with Saint Mont cheese and chive croûte

Lemon & Rosemary Marinated Lamb Rump **GF**

With ratatouille and gremolata

Ratatouille Gratin **VE**

With a lemon and herb crumb, herb potatoes, roasted garlic and tomato sauce

Pot au Chocolat **V** *

Rich chocolate mousse with a raspberry coulis layer and a sablé biscuit

Duo du Fromage *

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four **V**

Freshly brewed coffee and chocolate dipped palmiers

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.

14TH MAY

French Onion Soup *

V Vegetarian soup available

Whipped Goats Cheese * **V**

Topped with marinated peppers, green pesto dressing and black olives on toasted sourdough

Pork Medallions

With hispi cabbage, apple and red wine jus, caramelised apple and onion chutney and potato pavé

Chicken Provençale **GF**

With black olive ratatouille, pesto and crispy chickpeas

Roasted Butternut Squash & Spinach Wellington **VE**

With squash purée, crispy dukkah, cranberry grains and a coriander yoghurt

Raspberry Crème Brulee **GF** **V**

Duo du Fromage *

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four **V**

Freshly brewed coffee and chocolate dipped palmiers

28TH MAY

Leek & Potato Soup * **V**

Grilled Asparagus **V**

With lemon aioli and herbed breadcrumbs

Bavette Steak

With a Diane sauce, lambs lettuce & pomme frites

Fish Parmentier **GF**

French style fish pie of pollock, prawns, haddock and mussels topped with pomme purée

Moroccan Vegetable Tagine **VE**

Roasted butternut squash with chickpeas, apricots, spiced couscous, harissa dressing, plant-based yoghurt & clay baked flatbread

Crème Caramel **GF** **V**

Traditional vanilla custard with caramel

Duo du Fromage *

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four **V**

Freshly brewed coffee and chocolate dipped palmiers

11TH JUNE

Spiced Squash Soup (GF) (V)

Whipped Goats Cheese Mousse Tartine (GF) (V) (N)

With pink grapefruit, candied walnuts and orange dressing

Pan-Fried Chicken Breast (GF) (N)

With sweetcorn pureé, chorizo, tenderstem broccoli, toasted hazelnuts and jus

Merguez Sausage & Haricot Bean Cassoulet

With gremolata, smoked almonds and yoghurt dressing

Summer Vegetable & Potato Rosti (GF) (V)

With harissa hollandaise, spiced herb dressing, toasted seeds and a soft poached egg

Strawberry Meli Melo (GF) (V) (N)

With lemon Chantilly and strawberry coulis

Duo du Fromage (GF)

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four (V)

Freshly brewed coffee and chocolate dipped palmiers

25TH JUNE

Tomato & Red Pepper Soup (GF) (V)

Marinated Tomato Tartare (GF) (V)

With fresh basil, balsamic vinegar and confit garlic with olive oil and sea salt sourdough croûtes

Confit Duck

With smoked bacon and white bean cassoulet, tenderstem broccoli, tomato and salsa verde

Salmon & Smoked Cod Fishcake (N)

With curried squash pureé, wilted spinach, pickled raisins and a toasted almond and coriander salad

Roasted Butternut Squash and Spinach Wellington (VE)

With squash purée, crispy dukkah, cranberry grains and a coriander yoghurt

Vanilla Panna Cotta (V) (N)

With poached rhubarb and crushed meringue

Duo du Fromage (GF)

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four (V)

Freshly brewed coffee and chocolate dipped palmiers