

# Party Menu

2 courses 18.95 • 3 courses 21.95

BISTROT  
PIERRE  
1994

## SMALL PLATES

**Olives** 2.95 V Ve GF  
Mixed marinated olives

**Mini chorizos** 3.95 GF  
Mini chorizos roasted in honey

**Roasted garlic bulb**  
3.95 V Ve \*  
Oven roasted, with sourdough, olive oil and balsamic vinegar

**Tapenade** 3.50 \*  
Red pepper and anchovy tapenade with sourdough croûtes

**Houmous** 2.95 V Ve \*  
With sourdough croûtes

**Spiced whitebait**  
3.50 GF *New*  
With garlic aioli

## STARTERS

All served with complimentary freshly baked French bread and butter

**French onion soup** V \*  
With a toasted Le Saint Mont cheese croûton  
(vegan option also available Ve)

**Calamari** GF  
Lightly spiced crispy fried squid with garlic aioli

**Smoked haddock pâté** \* *New*  
With toasted sourdough

**Toast et champignons** \*  
Toasted sourdough topped with fricassée of mushrooms with (or without V) smoked Alsace bacon  
(vegan option also available Ve)

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

**Baked goats' cheese salad** V N GF  
Baked goats' cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

**Chicken liver parfait** \*  
With grilled artisan bread and red onion confiture

These dishes: V are suitable for vegetarians Ve are suitable for vegans GF 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 N 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 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 eight or more. All service charges and tips go directly to our team. This menu is not available if you are dining in the Mumbles private dining room. **Winter 2019**

## MAINS

**Poulet chasseur** GF  
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme concassé tomato and red wine with pomme purée and seasonal vegetables

**Roasted cod** GF *New*  
With a slow cooked chorizo, parsley and tomato sauce, seasonal vegetables and potatoes

**Bœuf bourguignon** GF  
Our signature dish – braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots

**Chicken caesar salad** *New*  
Grilled chicken, cos lettuce, artisan bread croûtons, Le Saint Mont cheese and Caesar dressing

**Winter risotto** V GF *New*  
Kale, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil (vegan option also available Ve)

**Honey-glazed pork medallions**  
With Morteau sausage, caramelised apples, Dijon beurre blanc, dauphinoise potatoes and seasonal vegetables

**Moroccan roasted vegetable salad** V Ve \* *New*  
Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing. With grilled chicken or goats' cheese.

## STEAKS & GRILL

Our steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. Served with pommes frites and your choice of sauce

**Steak-frites** GF  
7oz pan-seared minute steak  
(bavette cut, served pink)

**Rump steak** GF  
8oz rump steak  
(best cooked slightly rare)  
2.50 supplement

**House Burger**  
100% prime British beef burger, Le Saint Mont Cheese, gherkins and relish served with pommes frites

**Sautéed buttered kale**  
3.25 V GF *New*  
With garlic

**Pommes frites**  
2.95 V Ve GF

**Roasted garlic field mushrooms**  
3.25 V GF

**French beans**  
3.50 V GF N  
With toasted almond flakes

**Creamed spinach**  
3.25 V GF

**House salad**  
3.25 V Ve GF

**Dauphinoise potatoes**  
3.50 V GF

**Super grain slaw**  
3.25 V Ve *New*

**Superfood side salad**  
3.50 V Ve *New*  
Grains, couscous, mixed leaves and pomegranate seeds

**Couscous tabbouleh**  
2.95 V Ve *New*

## DESSERTS & CHEESE

**Mocha panna cotta** N *New*  
With almond and pistachio crumble

**Crème brûlée** V GF  
Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

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

**Mixed berry crêpes** V  
Traditional French crêpes with mixed berry compôte and vanilla ice cream or crème Chantilly

**Ice cream & sorbets** V \*  
Award-winning West Country farm organic ice cream and sorbets. Choose from: Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet  
(vegan option also available Ve)

**Cheese board** \*  
Our typical rustic French cheese board of: Camembert, Le Saint Flour Bleu V and Le Saint Mont des Alpes V. Served with biscuits, celery and red onion confiture.

# Party Menu Order Form



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

Additional notes/requests:

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NAME	Ve	GF	
<b>SMALL PLATES</b>			
Olives			
Mini chorizos			
Roasted garlic bulb			
Tapenade			
Houmous			
Spiced whitebait <b>New</b>			
<b>STARTERS</b>			
French onion soup			
Smoked haddock pâté <b>New</b>			
Crispy Brie			
Chicken liver parfait			
Calamari			
Toast et champignons			
Baked goats' cheese salad			
<b>MAINS</b>			
Poulet chasseur			
Roasted cod <b>New</b>			
Boeuf bourguignon			
Chicken caesar salad <b>New</b>			
Winter risotto <b>New</b>			
Honey-glazed pork medallions			
Moroccan vegetable salad <b>New</b>			
Steak-frites			
Rump steak			
House Burger			
<b>DESSERTS</b>			
Mocha panna cotta <b>New</b>			
Crème brûlée			
Chocolate brownie			
Mixed berry crêpes			
Ice cream & sorbets			
Cheese board			
<b>SAUCES &amp; SIDES</b>			

**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 a 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).

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