

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU

**26.95** PER PERSON

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

These specially designed menus change every fortnight giving you a chance to savour something new each time and embrace all that's great about French dining. So join us and enjoy a leisurely and relaxed evening, savouring seasonal French dishes with carefully chosen wine pairings in our beautiful bistrots.

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

[BISTROTPIERRE.CO.UK](http://BISTROTPIERRE.CO.UK)

## WINE PAIRINGS

Elevate your meal with our wine  
pairing option, carefully selected to  
compliment each dish

**£15** for 3 glasses

**£18** for 4 glasses

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](http://bistrotpierre.co.uk)

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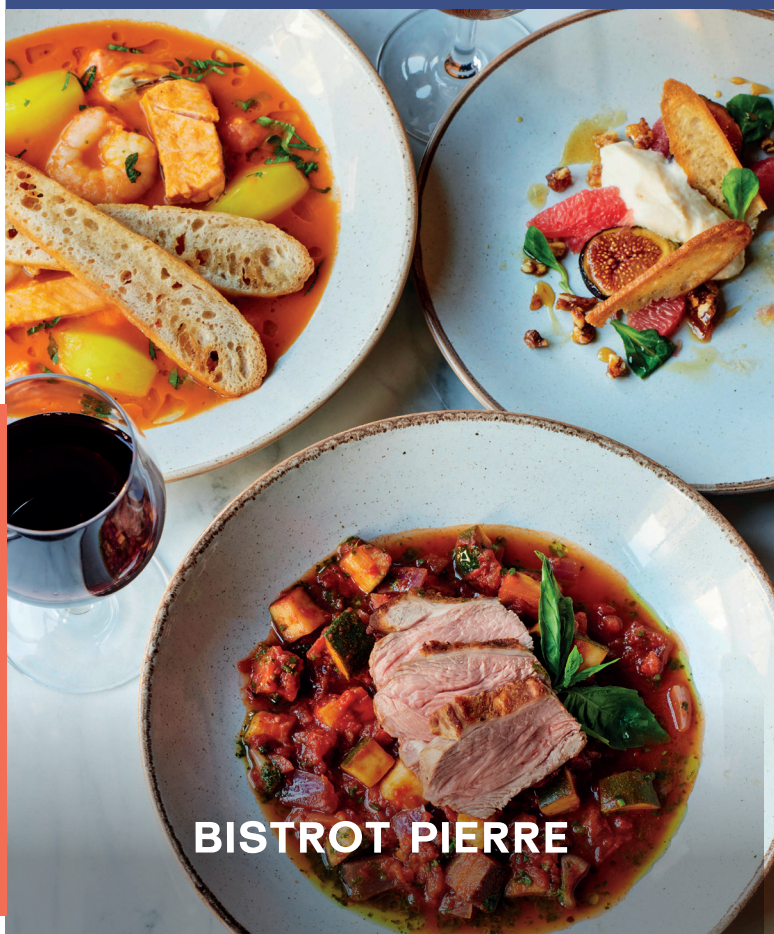


[BISTROTPIERRE.CO.UK/CLUB](http://BISTROTPIERRE.CO.UK/CLUB)

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU  
**26.95** PER PERSON

July to September 2024



**BISTROT PIERRE**

Ⓜ Suitable for a gluten-free diet. Ⓢ Dishes can be made with non-gluten containing ingredients. Ⓥ Suitable for vegetarians. Ⓟ Suitable for vegans. Ⓝ 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.

## 9TH JULY

### Pea, Ricotta, Mint & Spinach Arancini Ⓥ

#### Goats Cheese Salad Ⓞ Ⓥ Ⓝ

Crumbed goats' cheese, beetroot, chicory, candied walnuts and dressed leaves

#### Pan-fried Chicken Breast Ⓝ

With sweetcorn salsa, chorizo, tenderstem broccoli, toasted hazelnuts and red wine jus

- OR -

#### Sea Bass Fillet Ⓞ

Spiced chickpea, sweet potato and red pepper cassoulet with salsa verde

- OR -

#### Harissa Roasted Courgette Ⓥ

With crumbled feta cheese, fresh pomegranate, couscous, minted vegetable salad and yoghurt dressing

#### Lemon Madeleine Ⓥ

Crème anglaise and vanilla ice cream

#### Duo du Fromage Ⓢ

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

#### Coffee & Petit Four Ⓥ

Freshly brewed coffee and chocolate dipped palmiers

## 23RD JULY

### Beetroot And Goats Cheese Tortellini Ⓥ

#### Asparagus Ⓥ

With a citrus hollandaise

#### Lemon And Rosemary Lamb Rump Ⓞ

With ratatouille and gremolata

- OR -

#### Chicken Paillard Nicoise Salad Ⓞ

With tomato and sherry vinaigrette

- OR -

#### Ratatouille Gratin Ⓟ

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

#### White Chocolate Mousse Ⓞ Ⓥ

With Meringue and fresh strawberries

#### Duo du Fromage Ⓢ

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

#### Coffee & Petit Four Ⓥ

Freshly brewed coffee and chocolate dipped palmiers



## 6TH AUGUST

### Olive Tapenade Crostini <sup>V</sup> <sup>\*</sup>

With whipped goats cheese and red pepper dressing

### Honey Roasted Halloumi <sup>V</sup> <sup>\*</sup>

With sweet chilli sauce and roasted peaches

### Thai Fishcake

With vermicelli noodle salad and a Thai sesame dressing.

- OR -

### Steak Frites <sup>GF</sup>

With béarnaise butter

- OR -

### Roasted Vegetable Linguine <sup>V</sup>

With spinach, tomatoes, chillies, olives and peppers

### Meli Melo <sup>GF</sup> <sup>V</sup> <sup>N</sup>

With lemon Chantilly, strawberry coulis and meringue

### Duo du Fromage <sup>\*</sup>

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

### Coffee & Petit Four <sup>V</sup>

Freshly brewed coffee and chocolate dipped palmiers

## 20TH AUGUST

### Pea Croquette <sup>V</sup>

With a minted bearnaise sauce

### Watermelon Salad <sup>GF</sup> <sup>V</sup>

With feta, shallots and mint

### Sea Bass Fillet <sup>GF</sup>

Orange confit carrots, fennel, roasted new potatoes and salsa verde

- OR -

### Pan-fried Chicken Breast

In a lemon, white wine cream sauce, peas, asparagus and roasted new potatoes

- OR -

### Roasted Butternut Squash Salad <sup>VE</sup>

With couscous, pomegranate seeds, beetroot, mixed leaves, grains and an orange dressing

### Passionfruit Posset <sup>V</sup> <sup>N</sup>

Topped with almond crumble

### Duo du Fromage <sup>\*</sup>

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

### Coffee & Petit Four <sup>V</sup>

Freshly brewed coffee and chocolate dipped palmiers



## 10TH SEPTEMBER

### Beetroot Houmous Bruschetta (VE) (\*) (N)

**Pear and Blue Cheese Waldorf Salad (GF) (N)**  
Chicory, roasted walnuts, dressed leaves with a honey dressing

### Pork Medallions

Summer greens, dauphinoise potatoes, pear chutney and red wine jus

- OR -

### Beef Medallions (GF)

Wild mushroom and shallot sauce with potato pave

- OR -

### Pumpkin Tortellini (V)

Butternut squash, sage and garlic butter

### Apple & Raisin Tart (VE) (N)

Plant based vanilla ice cream and a granola crumble topping

### 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

## 24TH SEPTEMBER

### Porcini Mushroom Arancini (V)

Grated Le Saint Mont and truffle mayonnaise

### Whipped Goats Cheese Mousse Tartine (\*) (V) (N)

Caramelised figs, pink grapefruit, candied walnuts and citrus dressing

### Choose your Moules Marinières (GF)

- White wine, onion, parsley, thyme and fresh cream sauce
- Thai yellow curry, corriander, red chilli, lime and coconut cream
  - Cider, apple, bacon and fresh cream sauce

- OR -

### Pan-fried Chicken Breast (GF)

With roasted butternut squash and mushrooms a la grecque

- OR -

### Moroccan Sweet Potato & Red Pepper Tagine (VE)

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread

### 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