

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

French dining. So join us and enjoy a leisurely and relaxed evening, savouring seasonal French dishes with carefully chosen wine parings in our beautiful bistrots.

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

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.





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 26.95 PER PERSON

October to December 2024







8TH OCTOBER

Porcini Mushroom Arancini

Grated St Mont and truffle mayonnaise

Whipped Feta 🛡

Honey roasted root vegetables, cumin toasted seeds and fresh pomegranate

Beef Medallions 🖭

Potato pavé, sautéed spinach and peppercorn sauce

Pan Fried Seabass Fillet @

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

- OR -

Roasted Squash Wellington 🖲

Coriander yoghurt, squash purée and mixed grains

Caramelised Lemon Tart @

Raspberry sorbet

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

22ND OCTOBER

Duck Croquette

Sticky Thai honey

Whipped Goats Cheese Mousse 🖭 🛡 🕦 Caramelised figs and a chicory and citrus salad

Chicken Kiev

Pomme purée, tenderstem broccoli, tomato & chorizo dressing

BBQ Harissa Provençale Vegetable Skewer 🖲

Salas verde, voghurt dressing, red pepper houmous and couscous

- OR -

Fish Cake with Curried Butternut Squash Purée

Wilted spinach, harissa and caper dressing, coriander & almond salad

Pear and Almond Frangipane Tart 🛡 🕦

Pear purée & vanilla ice cream

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





Minted Pea Arancini

Lime and basil mavonnaise

Smoked Mackerel Pate

Crème fraîche, mini tin loaf & fresh lemon

Steak Diane @

Slow roasted tomato and pomme frites

Salmon and Mussel Chowder

Garlic butter sourdough

Root Vegetables Winter Salad 🖲

Toasted almond houmous & harissa dressing

Apple and Raisin Crumble Tart 🖲 💵 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

26TH NOVEMBER

Thai Fish Cake

Sweet chilli honev sauce

Honey Roasted Goats Cheese

Toasted brioche with sun blush tomatoes and balsamic

Warm Butternut Squash Tart 🛡

St Mont cheese, new potato & herb salad, garlic aioli

Roasted Lemon and Garlic Marinated Lamb Rump @

Ratatouille and salsa verde

Seabass Fillet @

Spiced squash purée, mushrooms al a greque, winter greens, green herb dressing

Marinated Pineapple Carpaccio 🛡 🕦

Vanilla ice cream & almond crumble

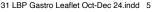
Duo du Fromage (*)

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

Coffee & Petit Four

Freshly brewed coffee and chocolate dipped palmiers







FESTIVE SOIRÉE GASTRONOMIQUE

TUESDAY 3RD DECEMBER

Maple Syrup Roasted Pigs in Blankets

Festive ketchup and pangeratto dip

Vegetarian option available

Smoked Salmon Pâté

Cucumber and crème fraîche

Roast Turkey •

Sage and apricot pork stuffing, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts

- OR -

Duck Parmentier ©

Gressingham duck, beef and pork ragout topped with pomme purée, served with peas

- OR -

Carrot & Marmalade Pithvier (**)

Spiced cassoulet, tenderstem broccoli, toasted seeds and a yoghurt dressing

Black Forest Yule Log •

Whole and puréed morello cherries, crushed meringue and pouring cream

Duo du Fromage €

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

Coffee & Petit Four

Freshly brewed coffee and

