

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 bistrot.

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.

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

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BISTROTPIERRE.CO.UK/CLUB

SOIRÉE GASTRONOMIQUE

SIX COURSE MENU
26.95 PER PERSON

October to December 2024



BISTROT PIERRE

Ⓜ Suitable for a gluten-free diet. * Dishes can be made with non-gluten containing ingredients. Ⓥ Suitable for vegans. Ⓟ Suitable for vegetarians. Ⓠ Suitable for allergen-free. There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.

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

- OR -

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

- OR -

BBQ Harissa Provençale Vegetable Skewer Ⓟ

Salas verde, yoghurt 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 Ⓥ

Freshly brewed coffee and chocolate dipped palmiers

12TH NOVEMBER

Minted Pea Arancini (V)

Lime and basil mayonnaise

Smoked Mackerel Pate

Crème fraîche, mini tin loaf & fresh lemon

Steak Diane (GF)

Slow roasted tomato and pomme frites

- OR -

Salmon and Mussel Chowder

Garlic butter sourdough

- OR -

Root Vegetables Winter Salad (VE)

Toasted almond houmous & harissa dressing

Apple and Raisin Crumble Tart (VE) (N)

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

26TH NOVEMBER

Thai Fish Cake

Sweet chilli honey sauce

Honey Roasted Goats Cheese

Toasted brioche with sun blush tomatoes and balsamic

Warm Butternut Squash Tart (V)

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

- OR -

**Roasted Lemon and Garlic
Marinated Lamb Rump** (GF)

Ratatouille and salsa verde

- OR -

Seabass Fillet (GF)

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

Marinated Pineapple Carpaccio (V) (N)

Vanilla ice cream & almond crumble

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



FESTIVE SOIRÉE GASTRONOMIQUE

TUESDAY 3RD DECEMBER

Maple Syrup Roasted Pigs in Blankets

Festive ketchup and pangeratto dip

V Vegetarian option available

Smoked Salmon Pâté

Cucumber and crème fraîche

Roast Turkey **N**

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

- OR -

Duck Parmentier **GF**

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

- OR -

Carrot & Marmalade Pithvier **VE** **N**

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

Black Forest Yule Log **V**

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 **V**

Freshly brewed coffee and