



BIRMINGHAM RESTUARANT FESTIVAL

1st – 31st August

2 courses £17.50 | 3 courses £20.50

STARTER

Grilled Asparagus (VE)

Lemon aioli & sourdough
breadcrumbs 410kcal

Chicken Liver Parfait (*)

Sourdough croûtes and
caramelised red onion
chutney 511kcal

Calamari (GF)

Lightly spiced with garlic
aioli 418kcal

MAIN

Salmon & Smoked Cod Fishcake Niçoise

Buttered new potatoes, French beans, black
olives, red peppers, plum tomatoes, gem lettuce
& soft poached egg with a sherry and tomato
vinaigrette 508kcal

Pork Medallions (GF)

Summer greens, dauphinoise potatoes, spiced
pear chutney and red wine jus 748kcal

Harissa Roasted Courgette (V)

With crumbled feta, fresh pomegranate seeds,
couscous, chickpeas, coriander yoghurt and a
minted vegetable salad 524kcal

Chicken Escalope

Panko breadcrumb chicken escalope
with garlic butter, pomme purée, peas
and edamame beans 880kcal

DESSERT

Pot au Chocolat (V) (*)

Rich chocolate mousse with a
raspberry coulis layer, raspberries
and a sablé biscuit 639kcal

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

With fresh strawberries, meringue,
Crème Chantilly, toasted almonds
and strawberry coulis 454kcal

Passion Fruit Madeline (V)

With passion fruit curd
and vanilla ice cream 495kcal

Which event will you be booking next?

[BISTROTPIERRE.CO.UK/WHATS-ON](https://bistrotpierre.co.uk/whats-on)



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (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.

BIRMINGHAMRESTAURANTFESTIVAL.CO.UK