

PRIVATE DINING AT
BISTROT PIERRE

CELEBRATION
MENU

2 courses £30.95

| 3 courses £36.95

Elevate your celebration by adding some hors d'oeuvres for your arrival

Bread, Chorizo & Olives

£4 per person

Chef's Selection of Hand-made Canapés

3 each £9 per person

Fizz on Arrival £7.25

per person

ENTRÉES

Soup du Jour *

Your server will share today's choice.

Served with a mini white tin loaf
from 265kcal Not all soups are vegetarian

Chicken Liver Parfait *

With a mini white tin loaf and
caramelised red onion chutney 457kcal

Calamari GF

Lightly spiced with garlic aioli 447kcal

Fromage Frit

Deep fried Pont L'evêque AOP, a
Normandy style brie with a red pepper
and tomato chutney 421kcal

Houmous VE *

Crispy chickpeas, pomegranate seeds,
dukkah and harissa with clay baked
flat bread 757kcal

Pain Pâtissier Aux Champignons V

Sautéed shiitake mushrooms in a light
creamy mushroom and truffle sauce served
in a croissant roll topped with grated Saint
Mont cheese 451kcal

Gambas *

King prawns sautéed in lemon, garlic
and chilli butter on toasted rustic
sourdough 822kcal

PLATS

STEAKS

With garlic butter 184kcal and your choice of pommes frites 457kcal or salade verte 208kcal

8oz Rump ^{GF}

Black Angus 28 day aged beef.

Rich in flavour, firm in texture, best cooked medium. Served with a field mushroom and roasted tomato 616kcal

7oz Fillet 420kcal + £8 Supplement

Moroccan Sweet Potato & Red Pepper Tagine ^{VE}

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 740kcal

Chicken Normandy ^{*}

Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 818kcal

Aubergine Tortellini ^V

Aubergine, tomato, garlic and mozzarella filled pasta in a tomato and herb dressing 525kcal

Sea Bass Provençale ^{GF}

Pan-fried Sea bass with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 538kcal

Duck à l'Orange ^{GF}

Confit duck leg, dauphinoise potatoes, roasted chicory with a orange and Cointreau jus 1088kcal

+ £2 Supplement

Pork Medallions

Seasonal greens, dauphinoise potatoes and red wine jus 646kcal

Root Salad ^{VE N}

Roasted butternut squash, tenderstem broccoli, chicory, smoked grains and beetroot with a pomegranate and beetroot dressing 327kcal

ADD Grilled Chicken Breast ^{GF} 300kcal or Marinated Halloumi ^{GF V} 466kcal

Bistro Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pommes frites 1389kcal

Halloumi Burger ^{* V}

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1661kcal

DESSERT

Crème Brûlée ^{GF V}

French classic. Vanilla crème brûlée freshly made by our chefs every day 804kcal

Sticky Toffee Madeleine ^V

A traditional light madeleine sponge served with Devon clotted cream toffee sauce and vanilla ice cream 478kcal

Blackberry Cheesecake ^V

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 435kcal

Ice Cream & Sorbet ^{* V}

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop ^{VE} Vegan option available

Vanilla Panna Cotta ^{GF}

With seasonal fruits 754kcal

Tarte Tatin ^V

Caramelised apple tarte with vanilla ice cream and toffee sauce 444kcal

Berry Tart ^{N VE}

With vanilla ice cream 400kcal

Finish your meal the traditional way with a cheese board for £5 per person



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ^{GF} Suitable for a gluten-free diet. ^{CF} Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. ^{VE} 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.