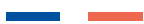


PRIVATE DINING



# THE MILTON ROOM



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194

**BISTROT PIERRE** 30

WELCOME

## THE MILTON ROOM

**The Milton Room at Bistrot Pierre Nottingham is a beautiful private dining space located on the first floor of the restaurant**

Our private dining room is the perfect space for your special celebration or business meeting.

### SPECIAL OCCASIONS

Accommodating up to 20 guests, its an enviable location for any special occasion, from birthdays, baby showers to engagement parties it provides an exclusive place for you and your guests to relax and enjoy the celebrations.

### MEETING SPACE

Our Milton Room has everything you need to host your business meetings with projector and screen, complimentary high-speed WiFi, pens, stationery and notepads, mineral water and filter coffee and tea available throughout day – price available upon request.



# 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

## ENTREES

### **Soup du Jour** \*

Ask for today's choice. Served with  
sourdough croûte from 188kcal

Not all soups are vegetarian

### **Chicken Liver Parfait** \*

Sourdough croûtes and caramelised red  
onion chutney 512kcal

### **Calamari** <sup>GF</sup>

Lightly spiced with garlic aioli 418kcal

### **Fritôt de Brie** <sup>V</sup>

Deep-fried Brie, lambs leaf and caramelised  
plum and ginger chutney 450kcal

### **Houmous** <sup>VE</sup> \*

Crispy chickpeas, pomegranate seeds,  
dukkah and harissa with clay baked flat  
bread 646kcal

### **Mushroom Sourdough** \* <sup>V</sup>

Sautéed shiitake mushrooms in a light  
creamy mushroom and truffle sauce  
on toasted sourdough with fresh  
tarragon 350kcal

### **Gambas** \*

King prawns sautéed in lemon, garlic  
and chilli butter on toasted rustic  
sourdough 814kcal

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## MAINS

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### 8oz Rump <sup>GF</sup>

Our steaks come with dressed lambs leaf, homemade garlic and parsley butter and your choice of pommes frites or salade verte

Black Angus 28 day aged beef.  
Rich in flavour, firm in texture, best cooked medium 1308kcal

Supplement 7oz Fillet 1114kcal + £8

### Moroccan Sweet Potato & Red Pepper Tagine <sup>VE</sup>

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 725kcal

### Chicken Printanier <sup>GF</sup>

Pan-fried chicken breast with pomme purée, asparagus, peas, and a mushroom & truffle cream sauce 778kcal

### Maple Roasted Butternut Squash <sup>\* V</sup>

Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal

<sup>VE</sup> Vegan option available

### King Prawn Linguine

Linguine with sautéed king prawns in lemon, garlic and chilli butter 993kcal

### Boeuf Bourguignon <sup>\*</sup>

Slow-cooked beef in Malbec wine, carrots, shallots & bacon, served with parsley pomme purée, crispy kale and a pastry crouton 761kcal

### Honey Glazed Pork Medallions

Toulouse sausage, caramelised Granny Smith apples, crispy onions, Dijon beurre blanc, dauphinoise potatoes and French beans 1016kcal

### Salad Maison <sup>VE</sup>

Chicory, cherry tomatoes, cucumber, olives and red onion with a tomato and sherry vinaigrette 269kcal

ADD Grilled Chicken Breast <sup>GF</sup> 299kcal  
or Marinated Halloumi <sup>GF V</sup> 466kcal

### Bistrot Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pomme frites 1333kcal

### Halloumi Burger <sup>\* V</sup>

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1632kcal

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## DESSERT

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### Crème Brûlée <sup>GF V</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 805kcal

### Sticky Toffee Madeleine <sup>V</sup>

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 501kcal

### Tarte au Citron <sup>GF V</sup>

Raspberry coulis and crème Chantilly 483kcal

### Vanilla Panna Cotta <sup>GF</sup>

With seasonal fruits 753kcal

### Ice Cream & Sorbet <sup>\* V</sup>

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop

<sup>VE</sup> Vegan option available

### Grande Profiterole <sup>V N</sup>

Filled with morello cherry compôte, vanilla crème Chantilly, toasted almonds and a warm chocolate sauce 459kcal

### Apple and Rhubarb Tart <sup>VE N</sup>

Plant based vanilla ice cream and a granola crumble topping 291kcal

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

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Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>Ⓞ</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>Ⓢ</sup> Suitable for vegans. <sup>N</sup> 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.

# MILTON LUNCH

2 course £17.50 per person | 3 Course £22.50 per person

Menu available as part of meeting package. Drinks excluded

## ENTREES

### Soup Du Jour <sup>⊛</sup>

Ask for today's choice.  
Served with sourdough croûte  
from 188kcal  
Not all soups are vegetarian

### Mushroom Sourdough <sup>⊛</sup> <sup>Ⓥ</sup>

Sautéed shiitake mushrooms in a  
light creamy mushroom and truffle  
sauce on toasted sourdough with  
fresh tarragon 350kcal

### Calamari <sup>ⓄF</sup>

Lightly spiced with  
garlic aioli 418kcal

## MAINS

### Chicken Escalope

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

### Pork Medallions <sup>ⓄF</sup>

Summer greens, dauphinoise potatoes  
and red wine jus 686kcal

### Fishcake Niçoise

Salmon and smoked cod fishcake with  
buttered new potatoes, French beans,  
olives, red peppers, plum tomatoes, gem  
lettuce, soft poached egg and sherry and  
tomato vinaigrette 508kcal

### Moroccan Sweet Potato & Red Pepper Tagine <sup>ⓄF</sup>

Roasted butternut squash, chickpeas,  
couscous, coriander yoghurt and clay baked  
flat bread 725kcal

### Tomato Feta Linguine <sup>Ⓥ</sup>

Black olives, red onions, spinach, oven  
roasted tomato sauce and feta 1010kcal

### Salad Maison <sup>ⓄF</sup>

Chicory, cherry tomatoes, cucumber,  
olives and red onion with a tomato and sherry  
vinaigrette 269kcal

ADD Grilled Chicken Breast <sup>ⓄF</sup> 299kcal  
or Marinated Halloumi <sup>ⓄF</sup> <sup>Ⓥ</sup> 466kcal

## DESSERT

### Crème Brûlée <sup>ⓄF</sup> <sup>Ⓥ</sup>

French classic. Vanilla crème  
brûlée freshly made by our  
chefs every day 669kcal

### Sticky Toffee Madeleine <sup>Ⓥ</sup>

A traditional light  
madeleine sponge served  
with toffee sauce and vanilla  
ice cream 501kcal

### Apple and Rhubarb Tart <sup>ⓄF</sup> <sup>Ⓥ</sup> <sup>N</sup>

Vanilla ice cream and a granola  
crumble topping 291kcal



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# WORKING LUNCH MENU

**£25pp includes room hire**

Unlimited tea, filter coffee, juice and water  
3 baguette halves per person, fries and salad

**Roasted Veg  
& Houmous** ♻️

**Chicken Club**

Roast chicken, bacon, plum  
tomato and lettuce

**Ham & Cheese**

Ham, Saint Mont cheese and  
Dijon mustard

**Brie & Caramelised  
Red Onion Chutney** ♻️

**Smoked Salmon**

Lemon & peppered  
crème fraîche

**Cheese & Tomato** ♻️

Saint Mont cheese,  
tomatoes and lettuce

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Add a selection of sweet treats for **£7 per person** (2 each)

**Mini Victoria Sponge** ♻️ **Chocolate Fudge Cake** ♻️ **Mini Eton Mess** Ⓞ Ⓜ ♻️

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# AFTERNOON TEA

£22.95pp (minimum 12 persons) including room hire

Served with your choice of hot drinks\*

## SANDWICHES

Coronation Chicken \* 208kcal

Brie & Caramelised Granny Smith  
Apple Chutney Croissant v \* 195kcal

Smoked Salmon, Lemon &  
Peppered Crème Fraîche \* 325kcal

Fruit Scones v \*

With clotted cream and Strawberry jam 561kcal

## PATISSERIE

Victoria Sponge v 221kcal

Chocolate Fudge Cake v 221kcal

Eton Mess GF v 204kcal

## SPARKLING AFTERNOON TEA

£25.95 per person

With a glass of our elegant Veuve Devienne sparkling wine



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