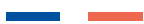


PRIVATE DINING



THE TIVOLI ROOM



EST
'94

BISTROT PIERRE 30

WELCOME

THE TIVOLI ROOM

The Tivoli Room at Bistrot Pierre Mumbles is a beautiful private dining space located on the second floor of the restaurant.

With stunning sea views over Swansea Bay, our private dining room is perfect for your special celebration or business meeting.

SPECIAL OCCASIONS

Accommodating up to 26 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 Tivoli Room has everything you need to host your business meetings with data projector and white screen, complimentary high-speed WiFi, flipchart, 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 ^{GF}

Lightly spiced with garlic aioli 418kcal

Fritôt de Brie ^V

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

Houmous ^{VE} *

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

Mushroom Sourdough * ^V

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

MAINS

8oz Rump ^{GF}

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 ^{VE}

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

Chicken Printanier ^{GF}

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

Maple Roasted Butternut Squash ^{* V}

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

^{VE} Vegan option available

King Prawn Linguine

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

Boeuf Bourguignon ^{*}

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 ^{VE}

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

ADD Grilled Chicken Breast ^{GF} 299kcal
or Marinated Halloumi ^{GF V} 466kcal

Bistrot Burger

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

Halloumi Burger ^{* V}

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

DESSERT

Crème Brûlée ^{GF V}

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

Sticky Toffee Madeleine ^V

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

Tarte au Citron ^{GF V}

Raspberry coulis and crème Chantilly 483kcal

Vanilla Panna Cotta ^{GF}

With seasonal fruits 753kcal

Ice Cream & Sorbet ^{* V}

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

^{VE} Vegan option available

Grande Profiterole ^{V N}

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

Apple and Rhubarb Tart ^{VE N}

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

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. [Ⓞ] Dishes can be made with non-gluten containing ingredients. ^V Suitable for vegetarians. [Ⓢ] 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.

BREAKFAST

£15pp, including room hire

Unlimited tea, coffee and juice plus a selection of pastries

PASTRIES

Pain aux Raisins 406kcal Croissant 420kcal Pain au Chocolat 414kcal
French bread, Butter and Conserves 376kcal

Granola, Yoghurt & Berries **V** **N**

Greek yoghurt, granola and mixed berry compôte 535kcal

Scrambled Eggs ***** **V**

Scrambled free-range eggs on toasted sourdough 530kcal

Bacon/Sausage Brioche *****

Toasted brioche bun with your choice of unsmoked bacon *****
718kcal or sausage 637kcal

Upgrade to full cooked breakfast options for just £5pp

Traditional Cooked Breakfast *****

Two pork and herb sausages, two slices of back bacon, grilled tomato, field mushroom, baked beans and toast with two free-range fried, scrambled or poached eggs 1239kcal

Avocado on Toast ***** **V**

Smashed and sliced avocado on toasted sourdough with pomegranate seeds, feta cheese, harissa oil, toasted seeds and sweet chilli jam 731kcal

VE Vegan option available 663kcal

French Toast **V** *****

Croissant "French Toast" with mixed berries and crème fraîche 705kcal

Eggs Benedict *****

Free-range poached eggs, served with ham and hollandaise sauce on a toasted muffin 632kcal

Eggs Royale *****

Free-range poached eggs, served with smoked salmon and hollandaise sauce on a toasted muffin 709kcal

Garden Breakfast **V** *****

Grilled tomato, avocado, field mushroom, spinach, potatoes, baked beans and toast with free range fried, scrambled or poached egg 796kcal

VE Vegan option available 685kcal



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TIVOLI 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 [Ⓢ]

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

Mushroom Sourdough [Ⓢ] [Ⓥ]

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

Calamari [Ⓢ]

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 [Ⓢ]

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 [Ⓢ]

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

Tomato Feta Linguine [Ⓥ]

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

Salad Maison [Ⓢ]

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

ADD Grilled Chicken Breast [Ⓢ] 299kcal
or Marinated Halloumi [Ⓢ] [Ⓥ] 466kcal

DESSERT

Crème Brûlée [Ⓢ] [Ⓥ]

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

Sticky Toffee Madeleine [Ⓥ]

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

Apple and Rhubarb Tart [Ⓢ] [Ⓥ] [Ⓝ]

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

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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SPECIAL OCCASIONS

AT BISTROT

We cater for all range of occasions, whether it's a birthdays or baby showers, whatever the special occasion our team will work with you to ensure a memorable day.

To use the Tivoli Room exclusively, we offer the following time slots:

Breakfast – available on request

13.00pm till 4.30pm

5.00pm till 8.00pm

8.15pm till close





BAR PIERRE

For larger events between 26 up to
60 persons, Bar Pierre is available for
exclusive private hire

Please speak to a member of the team for more details

