



Pierre's

COFFEE, COCKTAILS, KITCHEN

Christmas Day

4 courses 84.95

CHRISTMAS DAY

4 courses 84.95

APPETISER

Selection of Breads * V

With a trio of garlic & parsley, Maldon sea salt and tomato & basil butters

STARTERS

Camembert * V

Blossom honey and thyme, served with cranberry and raisin toast and dressed lambs lettuce

Tomato & Basil Soup * V

With a caramelised onion and Saint Mont des Alpes cheese crouton

Pea, Mint & Broad Bean Falafel VE

Coriander yoghurt, cucumber, couscous and crispy chickpeas

Prawn Cocktail

Marie Rose sauce, shredded lettuce, cucumber, pea shoots, brown bloomer bread and butter

Chicken Liver Parfait * N

With apricot purée, candied hazelnut granola, toasted brioche and spiced pear chutney

MAINS

Roast Turkey N

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Baked Seabass Fillet GF

Roasted tomato and chorizo sauce with new potatoes

Celeriac Wellington VE N

Hasselback potatoes, carrots, braised shallots, pickled red onions, mushrooms, celeriac purée and chestnuts and Brussels sprout leaves

GF Gluten free option available upon request when pre-ordering

Fillet Steak *

Mushroom and truffle cream sauce, pomme anna, garlic field mushroom & crispy shallot rings

Duck Breast N

Roasted celeriac purée, winter greens, Hasselback potatoes, chestnuts and pickled cherries with a Morello cherry jus

Pudding

Black Forest Yule Log V

Whole and puréed morello cherries, crushed meringue and pouring cream

Christmas Pudding

Brandy anglaise

Apple and Raisin Strudel VE N

Caramelised apple and raisins wrapped in filo pastry, toasted almonds with vanilla ice cream

Crème Brûlée GF V

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

Profiterole Tower V

Chocolate and toffee sauce with fudge pieces

ADD A CHEESE BOARD * FOR £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



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.




Kids CHRISTMAS Menu

3 Courses £39.95

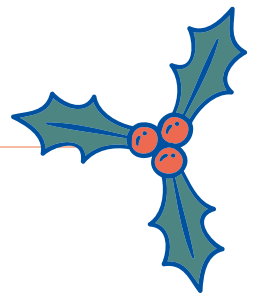
STARTERS

Calamari 
Garlic aioli

Chicken Liver Parfait 
Mini white penny loaf and
red onion chutney

Tomato & Basil Soup  
With a cheese croûte


Prawn Cocktail
In a Marie Rose sauce with shredded
lettuce, cucumber and pea shoots served
with toasted croûtes



MAINS


Roast Turkey 
Sage and apricot pork stuffing,
roast potatoes, pigs in blankets, honey
roasted carrots and parsnips, shredded
Brussels sprouts.
Plus extra gravy for pouring


Salmon Fillet 
Roasted carrots, Brussels sprouts,
peas and Hasselback potatoes

Rump Steak 
Pommes frites, peas and
dressed leaves
Choose from garlic butter or peppercorn sauce



Penne Provençale 
Penne pasta in a tomato
Provençale sauce topped with
Saint Mont cheese

DESSERTS




Black Forest Yule Log 
Cherry compôte, popping
candy and vanilla ice cream

Apple Crumble Tart  
Plant based vanilla ice cream

Crème Brûlée  
French classic. Vanilla crème
brûlée freshly made by our chefs every day

Christmas Tree Choc Ice  
Christmas tree shaped strawberry ice
cream covered in chocolate



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