

PRIVATE DINING



THE TIVOLI ROOM



BISTROT PIERRE

WELCOME TO 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.

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

BISTROT PIERRE
MUMBLES



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 477kcal

Calamari GF

Lightly spiced with garlic aioli 426kcal

Fromage Frit

Deep fried Pont L'evéque AOP, a
Normandy style brie with a red pepper
and tomato chutney 430kcal

Houmous VE *

Crispy chickpeas, pomegranate seeds,
dukkah and harissa with clay baked
flat bread 771kcal

Mushroom Sourdough * V

Sautéed shiitake mushrooms in a
light creamy mushroom and truffle
sauce on toasted sourdough with
fresh tarragon 357kcal

Gambas *

King prawns sautéed in lemon, garlic
and chilli butter on toasted rustic
sourdough 798kcal

PLATS

STEAKS

With garlic butter and your choice of pommes frites or salade verte

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 690kcal

7oz Fillet 1113kcal + £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 952kcal

Aubergine Tortellini

Aubergine, tomato, garlic and mozzarella filled pasta in a tomato and herb dressing 521kcal

Sea Bass Provençale ^{GF}

Pan-fried Sea bass with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 551kcal

Duck à l'Orange ^{GF}

Confit duck leg, dauphinoise potatoes, roasted chicory with a orange and Cointreau jus 821kcal

+ £2 Supplement

Pork Medallions

Seasonal greens, dauphinoise potatoes and red wine jus 651kcal

Root Salad ^{VE} ^N

Roasted butternut squash, tenderstem broccoli, chicory, smoked grains and beetroot with a pomegranate and beetroot dressing 476kcal

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 1462kcal

Halloumi Burger ⁺ ^V

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1379kcal

DESSERT

Crème Brûlée ^{GF} ^V

French classic. Vanilla crème brûlée freshly made by our chefs every day 807kcal

Sticky Toffee Madeleine ^V

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream 513kcal

Blackberry Cheesecake ^V

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 418kcal

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 753kcal

Tarte Tatin ^V

Caramelised apple tarte with vanilla ice cream and toffee sauce 352kcal

Winter Berry Tart ^{VE} ^N

Vanilla ice cream and a granola crumble topping 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. ⁺ 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.

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 Diane [Ⓢ]

Pan-fried chicken breast with a Diane
sauce, dauphinoise potatoes and
French beans 765kcal

Fishcake Niçoise

Buttered new potatoes, French beans,
black olives, red peppers, plum tomatoes,
gem lettuce, soft poached egg and Dijon
dressing 585kcal

Warm Butternut Squash & St Mont Cheese Tart [Ⓥ]

New potatoes, dressed leaves
and garlic aioli 841kcal

Pork Medallions

Seasonal greens, dauphinoise potatoes
and red wine jus 651kcal

Moroccan Sweet Potato & Red Pepper Tagine [Ⓢ]

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

Root Salad [Ⓥ] [Ⓢ]

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

ADD Grilled Chicken Breast [Ⓢ] 300kcal
or Marinated Halloumi [Ⓢ] [Ⓥ] 466kcal

DESSERT

Crème Brûlée [Ⓢ] [Ⓥ]

French classic. Vanilla crème
brûlée freshly made by our
chefs every day 807kcal

Sticky Toffee Madeleine [Ⓥ]

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

Winter Berry Tart [Ⓥ] [Ⓥ] [Ⓢ]

With vanilla ice cream
400kcal



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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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DRINKS PACKAGES

Simply pre order one of our packages with your food online and your drinks will be ready and waiting for you when you arrive

WINE PACKAGE

Pre-order a bundle of our signature red, white or rosé **Cuvée '22** wine

4 Bottles	£100	8 Bottles	£195
6 Bottles	£150	10 Bottles	£240

BEER PACKAGE

Pre-order a bundle of **Stella Artois** and we'll have it chilled ready for your arrival

5 Bottles (330ml)	£22	15 Bottles (330ml)	£60
10 Bottles (330ml)	£40	20 Bottles (330ml)	£78

SPARKLING WINE PACKAGE

Pre-order a bundle of our classic French **Veuve Devienne** sparkling wine

4 Bottles	£115	8 Bottles	£210
6 Bottles	£160	10 Bottles	£260

Save up to **£39.50** by prebooking your package





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