

# Club **BISTROT PIERRE**

## New Menu Tasting Event

Thursday 20th March

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### STARTER

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#### **Mushroom Vol Au Vent** <sup>V</sup>

Wild mushroom and truffle sauce and grated St Mont cheese in a light pastry cup

#### **Fromage Frit**

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

#### **Harissa Chicken Skewers**

With minted yogurt

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### MAIN

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#### **Beuf Bourguignon** <sup>GF</sup>

Cuvée 94 red wine jus, pomme purée, silverskin onions and smoked bacon lardons

#### **Sea Bream**

With saffron risotto

#### **Mushroom Parmentier** <sup>V</sup> <sup>GF</sup>

Fable mushrooms in a red wine jus, roasted carrots topped with pomme purée, served with garlic butter peas

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### DESSERT

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#### **Dark Chocolate Mousse** <sup>V</sup>

Rich chocolate mousse with crème Chantilly, meringue and honeycomb



Which event will you be booking next?

[BISTROTPIERRE.CO.UK/WHATS-ON](https://www.bistrotPierre.co.uk/whats-on)