# PRIVATE DINING AT BISTROT PIERRE

## FULL LUNCH MENU

2 course £17.50pp | 3 course £22.50pp Menu available as part of meeting package.

Drinks excluded.

### **FNTRFFS**

### 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 aïoli 418kcal

### MAINS

### Chicken Diane @

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

### Fishcake Nicoise

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



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. 

Suitable for a gluten-free diet. 

Suitable for vegetarians. 

Suitable for vege

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.