

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, flip-chart, pens, stationery and notepads, mineral water and filter coffee and tea available throughout day – price available upon request.

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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**

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**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'evêque 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

### **Pain Pâtissier Aux Champignons** V

Sautéed shiitake mushrooms in a light  
creamy mushroom and truffle sauce served  
in a croissant roll topped with grated Saint  
Mont cheese 451kcal

### **Gambas** \*

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

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## PLATS

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### STEAKS

With garlic butter 184kcal and your choice of pommes frites 457kcal or salade verte 208kcal

#### 8oz Rump <sup>GF</sup>

Black Angus 28 day aged beef. Rich in flavour, firm in texture, best cooked medium. Served with a field mushroom and roasted tomato 616kcal  
7oz Fillet 420kcal + £8 Supplement

#### Moroccan Sweet Potato & Red Pepper Tagine <sup>VE</sup>

Roasted butternut squash, chickpeas, couscous, coriander yoghurt and clay baked flat bread 740kcal

#### Chicken Normandy <sup>\*</sup>

Pan-fried chicken breast with Toulouse sausage, caramelised apples, dauphinoise potatoes, cavolo nero, crispy onions and Calvados jus 818kcal

#### Aubergine Tortellini <sup>V</sup>

Aubergine, tomato, garlic and mozzarella filled pasta in a tomato and herb dressing 525kcal

#### Sea Bass Provençale <sup>GF</sup>

Pan-fried Sea bass with black olives, roasted tomatoes, red peppers and herb roasted new potatoes 538kcal

#### Duck à l'Orange <sup>GF</sup>

Confit duck leg, dauphinoise potatoes, roasted chicory with a orange and Cointreau jus 1088kcal  
+ £2 Supplement

#### Pork Medallions

Seasonal greens, dauphinoise potatoes and red wine jus 646kcal

#### Root Salad <sup>VE N</sup>

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

ADD Grilled Chicken Breast <sup>GF</sup> 300kcal or Marinated Halloumi <sup>GF V</sup> 466kcal

#### Bistrot Burger

7oz prime British beef burger, brioche bun, Emmental cheese, lettuce, tomato, pickle, Dijon mayonnaise and pommes frites 1389kcal

#### Halloumi Burger <sup>\* V</sup>

Marinated halloumi, brioche bun, roasted peppers, houmous, lettuce, tomato, harissa mayonnaise and pommes frites 1661kcal

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## DESSERT

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#### Crème Brûlée <sup>GF V</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 804kcal

#### Sticky Toffee Madeleine <sup>V</sup>

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

#### Blackberry Cheesecake <sup>V</sup>

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb 435kcal

#### Ice Cream & Sorbet <sup>\* V</sup>

2 scoops. Please ask for flavours from 225kcal/95kcal per scoop  
<sup>VE</sup> Vegan option available

#### Vanilla Panna Cotta <sup>GF</sup>

With seasonal fruits 754kcal

#### Tarte Tatin <sup>V</sup>

Caramelised apple tarte with vanilla ice cream and toffee sauce 444kcal

#### Berry Tart <sup>N VE</sup>

With vanilla ice cream 400kcal

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Finish your meal the traditional way with a cheese board for £5 per person

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Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>GF</sup> Suitable for a gluten-free diet. <sup>GF</sup> Dishes can be made with non-gluten containing ingredients. <sup>V</sup> Suitable for vegetarians. <sup>VE</sup> Suitable for vegans. <sup>N</sup> 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 <sup>Ⓞ</sup>

Your server will share today's choice. Served with a mini white tin loaf from 265kcal  
Not all soups are vegetarian

### Mushroom Vol Au Vent <sup>Ⓥ</sup>

Wild mushroom and truffle sauce and grated St Mont cheese in a light pastry cup 382kcal

### Calamari <sup>Ⓞ</sup>

Lightly spiced with garlic aioli 447kcal

## MAINS

### Chicken Fricassée <sup>Ⓞ</sup>

Chicken breast in a creamy mushroom sauce with pomme purée and peas 616kcal

### Fishcake Niçoise

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

### Shiitake Parmentier <sup>Ⓥ</sup> <sup>Ⓞ</sup>

Pulled fable shiitake mushrooms in a red wine jus, roasted carrots topped with pomme purée, served with garlic butter peas 833kcal

### Pork Medallions

Seasonal greens, dauphinoise potatoes and red wine jus 651kcal

### Moroccan Sweet Potato & Red Pepper Tagine <sup>Ⓥ</sup>

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

### Root Salad <sup>Ⓥ</sup> <sup>Ⓞ</sup>

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

ADD Grilled Chicken Breast <sup>Ⓞ</sup> 300kcal  
or Marinated Halloumi <sup>Ⓞ</sup> <sup>Ⓥ</sup> 466kcal

## DESSERT

### Crème Brûlée <sup>Ⓞ</sup> <sup>Ⓥ</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 804kcal

### Sticky Toffee Madeleine <sup>Ⓥ</sup>

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

### Berry Tart <sup>Ⓞ</sup> <sup>Ⓥ</sup>

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

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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	<b>£100</b>	8 Bottles	<b>£195</b>
6 Bottles	<b>£150</b>	10 Bottles	<b>£240</b>

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## BEER PACKAGE

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

5 Bottles (330ml)	<b>£22</b>	15 Bottles (330ml)	<b>£60</b>
10 Bottles (330ml)	<b>£40</b>	20 Bottles (330ml)	<b>£78</b>

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## SPARKLING WINE PACKAGE

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

4 Bottles	<b>£115</b>	8 Bottles	<b>£210</b>
6 Bottles	<b>£160</b>	10 Bottles	<b>£260</b>

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

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# BAR PIERRE

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

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Please speak to a member of the team for more details