

Club **BISTROT PIERRE**

New Menu Tasting Event

Thursday 20th March

STARTER

Mushroom Vol Au Vent ^V

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

Crispy Hoisin Duck Salad

With a Thai sesame dressing, Asian slaw, toasted sesame seeds, chilli and rice noodles

MAIN

Boeuf Bourguignon ^{GF}

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

Sea Bream Risotto

with samphire and a tomato and chorizo dressing

Shiitake Parmentier ^V ^{GF}

Pulled fable shiitake mushrooms in a red jus, roasted carrots topped with pomme purée, served with garlic butter peas 849kcal

DESSERT

Dark Chocolate Mousse ^V

Rich chocolate mousse with crème Chantilly, meringue and honeycomb



Which event will you be booking next?

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