

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.

ENTREES

Soup Du Jour *

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 V

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

Calamari GF

Lightly spiced with garlic aioli 447kcal

MAINS

Chicken Fricassée GF

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 V GF

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 VE

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

Root Salad VE N

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

**ADD Grilled Chicken Breast GF 300kcal
or Marinated Halloumi GF V 466kcal**

DESSERT

Crème Brûlée GF V

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

Sticky Toffee Madeleine V

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

Berry Tart N VE

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. ○ Dishes can be made with non-gluten containing ingredients. ● Suitable for vegetarians. ◎ Suitable for vegans. ● 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.