SOIRÉE GASTRONOMIQUE

SIX COURSE MENU 27.95 PER PERSON

On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique evenings

These specially designed menus change every fortnight giving you a chance to savour something new each time and embrace all that's great about French dining. So join us and enjoy a leisurely and relaxed evening, savouring seasonal French dishes with carefully chosen wine parings in our beautiful bistrots.

We look forward to welcoming you soon, see website for your nearest bistrot

BISTROTPIERRE.CO.UK

WINE PAIRINGS

Elevate your meal with our wine pairing option, carefully selected to compliment each dish

 $\pounds 15$ for 3 glasses $\pounds 18$ for 4 glasses

If you have an allergy please alert a member of staff, we can provide a detailed list of allergens used in our kitchen on request.



Earn Pierre Pounds

Every time you dine with us

We'll give you 5p in Pierre Pounds for every £1 you spend. That's the equivalent of 5% 'cashback'

Simply present your app before you pay to earn your Pierre Pounds. Full T&C's can be found at bistrotpierre.co.uk

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SOIRÉE GASTRONOMIQUE

SIX COURSE MENU 27.95 PER PERSON

April to June 2025



8TH APRIL

Spiced King Prawns @ Mango, chilli and pineapple dressing

Grilled Asparagus Soft poached egg, chorizo and tomato dressing

Pan-Fried Sea Bass @ With a mussel, pea, smoked bacon and white wine fricassée and herb new potatoes

- OR -

Pan-Fried Chicken @ White wine, cream and mushroom sauce, sautéed peas and asparagus and pomme purée

- OR -Minted Pea, Asparagus & Feta Tart Radish and watercress salad, new potatoes

> Rhubarb Crumble Tartlet **O N** With vanilla ice cream

Duo du Fromage € Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four Freshly brewed coffee and chocolate dipped palmiers

22ND APRIL

French Onion Vol au Vont ♥ Gratinated Saint Mont cheese

Whipped Feta @ Tomato, red onion salad and black olive tapenade dressing

Pan-Fried Sea Bream Confit carrots, fennel and orange salad and a salsa verde dressing

> - OR -Slow Cooked Beef Brisket @

Peppercorn sauce, pomme purée, crispy shallot rings, garlic buttered tenderstem broccoli

- OR -

Warm Caramelised Onion & Saint Mont Tart Herb new potatoes and aioli

Crème Caramel With two mini madeleines

Duo du Fromage (*) Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four Freshly brewed coffee and chocolate dipped palmiers 13TH MAY

Red Pepper & Tomato Arancini V Saffron mayonnaise

> Hot Honey Halloumi Roasted peaches

Chorizo Chicken @ Sweetcorn purée, chorizo, tenderstem broccoli, hazelnuts and red wine jus

- OR ·

Thai Style Fish Cake Noodle salad, with Thai sesame dressing, raw slaw, toasted sesame seeds, fresh chilli and coriander

BBQ Harissa Vegetable Skewer 🕫

Couscous, red pepper houmous and a yoghurt dressing

Lemon and Passion Fruit Posset Shortbread biscuit

Duo du Fromage (*) Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four Freshly brewed coffee and chocolate dipped palmiers

27TH MAY

Minted Pea Arancini V Lemon aioli

Spiced Crab Cakes Sour cream, chilli and honey dressing

Duck Croquette Cassoulet Haricot bean and tomato cassoulet gremolata, served with a green herb salad

- OR -

Poached Salmon Herb new potatoes, sherry vinegar and

tomato dressing and basil aioli

- OR -

Pulled Shiitake Fable Mushroom Cassoulet 💟 🖙

Haricot bean and tomato cassoulet gremolata, served with a green herb salad

Dark Chocolate Mousse Tartlet ♥ ♥ With crème fraîche and toffee sauce

Duo du Fromage (*) Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four 🔍

Freshly brewed coffee and chocolate dipped palmiers

10TH JUNE

Confit Duck Croquette With a morello cherry purée

Pan-Fried Toulouse Sausage @ Tomato and herb dressing and soft poached egg

Steak au Poivre 🖙 Confit tomato, peppercorn sauce, pommes frites and lambs leaf

- OR -

Pan-Fried Cod Fillet 🖙 Béarnaise sauce, wilted spinach and herb roasted new potatoes

- OR -Ratatouille Gratin 🕫 Lemon and herb crumb and provençale sauce

Strawberry Meli Melo Mess 🛛 🕰 With shortbread crumble, fresh strawberries

Duo du Fromage 🏵 Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four Freshly brewed coffee and chocolate dipped palmiers

24TH JUNE

Crab & Fennel Bon Bon Saffron aioli

Smoked Mackerel Pâté 🏵 Crème fraîche and mini white tin loaf

Slow Cooked Pork

Diion mustard beurre blanc, caramelised apples. Toulouse sausage, green beans with a honey and mustard glaze

- OR -

Pan-Fried Sea Bass

Tomato and chorizo dressing, pomme purée and tenderstem broccoli

- OR -

Malaysian Coconut Pulled Shiitake . Mushroom Curry (®) (@) Red pepper, bok choi and chilli with jasmine rice

White Chocolate Mousse 🛡 🛽 Mango purée, amaretti crumble

Duo du Fromage 🏵

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers

Coffee & Petit Four 🖤

Freshly brewed coffee and chocolate dipped palmiers