

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 pairings in our beautiful bistros.

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

BISTROTPIERRE.CO.UK

WINE PAIRINGS

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

£15 for 3 glasses

£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.

Club
**BISTROT
PIERRE**

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



BISTROT PIERRE

13TH MAY

Red Pepper & Tomato Arancini (V)

Saffron mayonnaise

Hot Honey Halloumi (V)

Roasted peaches

Chorizo Chicken (GF) (N)

Sweetcorn purée, chorizo, tenderstem broccoli, hazelnuts and red wine jus

- OR -

Thai Style Fish Cake (GF)

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

- OR -

BBQ Harissa Vegetable Skewer (VE)

Couscous, red pepper houmous and a yoghurt dressing

Lemon and Passion Fruit Posset (V)

Shortbread biscuit

Duo du Fromage (*)

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

Coffee & Petit Four (V)

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 (GF)

Herb new potatoes, sherry vinegar and tomato dressing and basil aioli

- OR -

Pulled Shiitake Fable Mushroom Cassoulet (V) (GF)

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

Dark Chocolate Mousse Tartlet (V) (N)

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 (V)

Freshly brewed coffee and chocolate dipped palmiers

10TH JUNE

Confit Duck Croquette

With a morello cherry purée

Pan-Fried Toulouse Sausage (GF)

Tomato and herb dressing and soft poached egg

Steak au Poivre (GF)

Confit tomato, peppercorn sauce, pommes frites and lambs leaf

- OR -

Pan-Fried Cod Fillet (GF)

Béarnaise sauce, wilted spinach and herb roasted new potatoes

- OR -

Ratatouille Gratin (VE)

Lemon and herb crumb and provençale sauce

Strawberry Meli Melo Mess (V) (N)

With shortbread crumble, fresh strawberries

Duo du Fromage (*)

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

Coffee & Petit Four (V)

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

Dijon 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 (VE) (GF)

Red pepper, bok choy and chilli with jasmine rice

White Chocolate Mousse (V) (N)

Mango purée, amaretti crumble

Duo du Fromage (*)

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

Coffee & Petit Four (V)

Freshly brewed coffee and chocolate dipped palmiers