

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU

**26.95** 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 bistrots.

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

[BISTROTPIERRE.CO.UK](http://BISTROTPIERRE.CO.UK)

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## 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

Everytime 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](http://bistrotpierre.co.uk)

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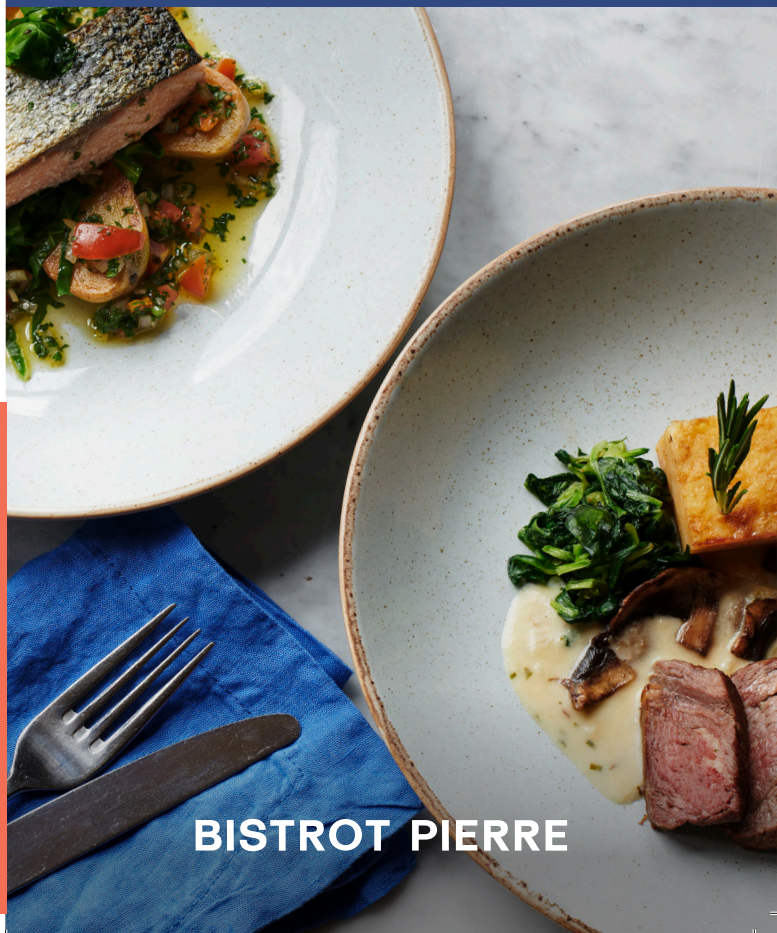


[BISTROTPIERRE.CO.UK/CLUB](http://BISTROTPIERRE.CO.UK/CLUB)

# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU  
**26.95** PER PERSON

October to December 2024



**BISTROT PIERRE**

Ⓞ 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.

## 8TH OCTOBER

### Porcini Mushroom Arancini Ⓡ

Grated St Mont and truffle mayonnaise

### Whipped Feta Ⓡ

Honey roasted root vegetables, cumin toasted seeds and fresh pomegranate

### Beef Medallions Ⓞ

Potato pavé, sautéed spinach and peppercorn sauce

- OR -

### Pan Fried Seabass Fillet Ⓞ

Spiced chickpea, sweet potato & red pepper cassoulet with salsa verde

- OR -

### Roasted Squash Wellington Ⓠ

Coriander yoghurt, squash purée and mixed grains

### Caramelised Lemon Tart Ⓞ

Raspberry sorbet

### 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 OCTOBER

### Duck Croquette

Sticky Thai honey

### Whipped Goats Cheese Mousse Ⓞ Ⓡ Ⓡ

Caramelised figs and a chicory and citrus salad

### Chicken Kiev

Pomme purée, tenderstem broccoli, tomato & chorizo dressing

- OR -

### BBQ Harissa Vegetable Skewer Ⓠ

Salsa verde, yoghurt dressing, red pepper houmous and couscous

- OR -

### Salmon & Smoked Cod Fishcake

Curried butternut squash purée, wilted spinach, harissa and caper dressing, coriander & almond salad

### Pear and Almond Frangipane Tart Ⓡ Ⓡ

Pear purée & 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

## 12TH NOVEMBER

### Minted Pea Arancini **(V)**

Lime and basil mayonnaise

### Smoked Mackerel Pâté **(\*)**

Crème fraîche, mini tin loaf & fresh lemon

**(V)** Vegetarian option available

### Steak Diane **(GF)**

Slow roasted tomato and pomme frites

- OR -

### Salmon and Mussel Chowder

Garlic butter sourdough

- OR -

### Root Vegetable Salad **(VE)**

Toasted almonds, houmous & harissa dressing

### Apple Crumble Tart **(VE) (N)**

Ice cream and a raisin, granola crumble topping

### 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

## 26TH NOVEMBER

### Thai Fishcake

Thai honey sticky sauce

### Honey Roasted Goats Cheese **(V) (\*)**

Toasted brioche with sun blush tomatoes and sherry dressing

### Warm Butternut Squash & St Mont Cheese Tart **(V)**

New potatoes, dressed leaves and garlic aioli

- OR -

### Lamb Rump **(GF)**

Smoked bean cassoulet and salsa verde

- OR -

### Seabass Fillet **(GF)**

Spiced squash purée, mushrooms à la Grecque, winter greens, herb dressing

### Pineapple Carpaccio **(V) (N)**

Vanilla ice cream & almond 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



# FESTIVE SOIRÉE GASTRONOMIQUE

TUESDAY 3RD DECEMBER

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## Maple Syrup Roasted Pigs in Blankets

Festive ketchup and pangeratto dip

**V** Vegetarian option available

## Smoked Salmon Pâté **Ⓢ**

Sourdough croûtes, cucumber and  
crème fraîche

**V** Vegetarian option available

## Roast Turkey **N**

Sage and apricot pork stuffing, roast  
potatoes, pigs in blankets, honey roasted  
carrots and parsnips, shredded  
Brussels sprouts

- OR -

## Duck Parmentier **GF**

Gressingham duck, beef and pork  
ragout topped with pomme purée,  
served with peas

- OR -

## Carrot & Marmalade Pithvier **VE N**

Spiced cassoulet, tenderstem broccoli,  
toasted seeds and a yoghurt dressing

## Black Forest Yule Log **V**

Whole and puréed morello cherries,  
crushed meringue and pouring cream

## Duo du Fromage **Ⓢ**

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

## Coffee & Mince Pies

Freshly brewed coffee and mince pies