

# BISTROT PIERRE

## SOIRÉE

### GASTRONOMIQUE

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

These specially designed menus embrace all that's great about French dining. At our Gastronomique evenings, it is as much about the experience as the food. The menus are designed to allow you to enjoy a leisurely and relaxed evening, savouring delicious, fresh and seasonal dishes in our beautiful bistrots.

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

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

SIX COURSE MENU  
**25.95** PER PERSON

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 Bistrot Pounds

Everytime you dine with us

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

Simply present your app before you pay to earn your Bistrot Pounds. Full T&C's can be found at [bistrotpierre.co.uk](http://bistrotpierre.co.uk)

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# SOIRÉE GASTRONOMIQUE

SIX COURSE MENU  
**25.95** PER PERSON

April to June 2024



**BISTROT PIERRE**

## 9TH APRIL

### Pea & Mint Soup **V**

#### Houmous **V** \*

Topped with crispy chickpeas, pomegranate, dukkha and harissa with clay baked flat bread

#### Salmon Fillet **GF**

With wilted spring greens, herb new potatoes and sauce vierge

#### Beef Medallions **GF**

Potato pavé, wild mushroom and shallot sauce, buttered spinach

#### Harissa Roasted Courgette **V**

With crumbled feta, fresh pomegranate seeds, couscous, coriander yoghurt and a minted spring vegetable salad

#### White Chocolate & Mango Mousse \* **V** **N**

With amaretti and almond crumb

#### 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

## 23RD APRIL

### Spiced Carrot Soup **V**

#### Heritage Tomato Salad \*

With Roquefort, shallot dressing and garlic croutons

**V** Vegetarian cheese available

#### Normandy Fish Stew \*

Salmon, prawns and mussels in a rouille with Saint Mont cheese and chive croûte

#### Lemon & Rosemary Marinated Lamb Rump **GF**

With ratatouille and gremolata

#### Ratatouille Gratin **VE**

With a lemon and herb crumb, herb potatoes, roasted garlic and tomato sauce

#### Pot au Chocolat **V** \*

Rich chocolate mousse with a raspberry coulis layer and a sablé 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

**GF** Suitable for a gluten-free diet. \* Dishes can be made with non-gluten containing ingredients. **V** Suitable for vegetarians. **VE** Suitable for vegans. **N** 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.

## 14TH MAY

### French Onion Soup \*

**V** Vegetarian soup available

### Whipped Goats Cheese \* **V**

Topped with marinated peppers, green pesto dressing and black olives on toasted sourdough

### Pork Medallions

With hispi cabbage, apple and red wine jus, caramelised apple and onion chutney and potato pavé

### Chicken Provençale **GF**

With black olive ratatouille, pesto and crispy chickpeas

### Roasted Butternut Squash & Spinach Wellington **VE**

With squash purée, crispy dukkah, cranberry grains and a coriander yoghurt

### Raspberry Crème Brulee **GF** **V**

### 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

## 28TH MAY

### Leek & Potato Soup \* **V**

### Grilled Asparagus **V**

With lemon aioli and herbed breadcrumbs

### Bavette Steak

With a Diane sauce, lambs lettuce & pomme frites

### Fish Parmentier **GF**

French style fish pie of pollock, prawns, haddock and mussels topped with pomme purée

### Moroccan Vegetable Tagine **VE**

Roasted butternut squash with chickpeas, apricots, spiced couscous, harissa dressing, plant-based yoghurt & clay baked flatbread

### Crème Caramel **GF** **V**

Traditional vanilla custard with caramel

### 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

11TH JUNE

**Spiced Squash Soup** (GF) (V)

**Whipped Goats Cheese Mousse Tartine** (GF) (V) (N)

With pink grapefruit, candied walnuts and orange dressing

**Pan-Fried Chicken Breast** (GF) (N)

With sweetcorn pureé, chorizo, tenderstem broccoli, toasted hazelnuts and jus

**Merguez Sausage & Haricot Bean Cassoulet**

With gremolata, smoked almonds and yoghurt dressing

**Summer Vegetable & Potato Rosti** (GF) (V)

With harissa hollandaise, spiced herb dressing, toasted seeds and a soft poached egg

**Strawberry Meli Melo** (GF) (V) (N)

With lemon Chantilly and strawberry coulis

**Duo du Fromage** (GF)

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

**Coffee & Petit Four** (V)

Freshly brewed coffee and chocolate dipped palmiers

25TH JUNE

**Tomato & Red Pepper Soup** (GF) (V)

**Marinated Tomato Tartare** (GF) (V)

With fresh basil, balsamic vinegar and confit garlic with olive oil and sea salt sourdough croûtes

**Confit Duck**

With smoked bacon and white bean cassoulet, tenderstem broccoli, tomato and salsa verde

**Salmon & Smoked Cod Fishcake** (N)

With curried squash pureé, wilted spinach, pickled raisins and a toasted almond and coriander salad

**Roasted Butternut Squash and Spinach Wellington** (VE)

With squash purée, crispy dukkah, cranberry grains and a coriander yoghurt

**Vanilla Panna Cotta** (V) (N)

With poached rhubarb and crushed meringue

**Duo du Fromage** (GF)

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

**Coffee & Petit Four** (V)

Freshly brewed coffee and chocolate dipped palmiers