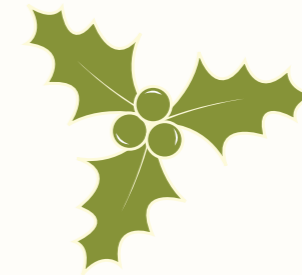


CHRISTMAS MENU

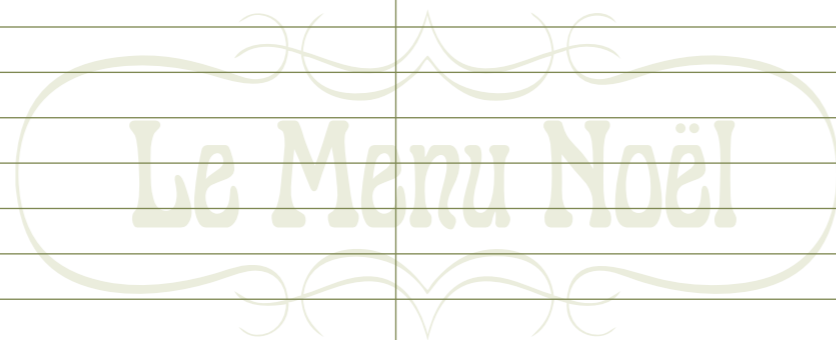
NAME OF PARTY:

DATE & TIME OF BOOKING:

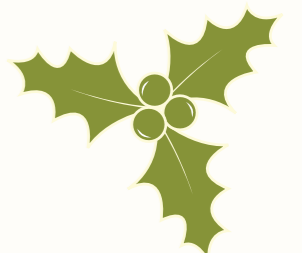
AMOUNT OF PEOPLE IN PARTY:



	NAME	STARTERS	MAIN COURSE	DESSERTS
1				
2				
3				
4				
5				
6				
7				
8				
9				
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40				



“LE MENU NOËL”



IF STEAK IS ORDERED, PLEASE STATE PREFERENCE - WELLDONE/MEDIUM /RARE

'FURTHER INFORMATION REGARDING FOOD ALLERGENS IS AVAILABLE UPON REQUEST; PLEASE ASK YOUR SERVER'



“LE MENU NOËL”

CHERS AMIS,

THE FESTIVE SEASON BRINGS WITH IT OUR CHRISTMAS MENUS.

WE ARE OFFERING A THREE COURSE LUNCH MENU FOR £15.50, A THREE COURSE DINNER MENU FOR £20.95. THE CHRISTMAS MENUS WILL RUN FROM FRIDAY 23RD NOVEMBER - MONDAY 24TH DECEMBER.

THE LUNCH MENU IS AVAILABLE FROM 12PM - 4PM & THE DINNER MENU IS AVAILABLE FROM 5PM - 10PM

FOR EACH RESERVATION THERE IS A £10.00 PER PERSON NON-REFUNDABLE DEPOSIT WHICH IS REQUIRED BY WEDNESDAY 8TH NOVEMBER, ALONG WITH CONFIRMATION OF THE AMOUNT OF PEOPLE IN THE PARTY.

PRE-ORDERS WILL BE REQUIRED. AN ORDER FORM IS OVERLEAF AND THIS CAN BE EMAILED TO INFO@BISTROFRANC.COM

IF YOU HAVE ANY QUERIES PLEASE CALL US ON: 0151 227 2577




MERCI BIEN

JOYEUX NOËL

PIERRE

P.S WE ARE OPEN NEW YEARS EVE! PLEASE ASK FOR DETAILS.

BISTRO PIERRE
CAVERN QUARTER, 14 BUTTON STREET,
LIVERPOOL L2 6PS TEL: 0151 227 2577
INFO@BISTROPIERRE.COM

 JOIN OUR EMAIL CLUB
FOLLOW US ON TWITTER AND FACEBOOK
 @BISTROPIERRE  BISTRO PIERRE

3 COURSE LUNCH £15.50

ENTRÉES

RUSTIC CREAM OF VEGETABLE SOUP.
FINISHED WITH HERB CROÛTONS (V)

FRESH WHOLE GRILLED SARDINE WITH DRESSED
SALAD AND A LIME CHILLI BUTTER

PATE MAISON; HOMEMADE CHICKEN LIVER PATE
WITH ORANGE AND RED ONION CHUTNEY, TOASTED
CROUTÉS AND FRESH MIXED LEAVES

CRUMBLLED FETA CHEESE, CHERRY
TOMATO & CUCUMBER SALAD FINISHED
WITH A HERB OIL. (V)

ROAST BUTTERNUT SQUASH, ROAST AUBERGINE
AND CANNELLINI BEAN SALAD FINISHED
WITH A BASIL PESTO. (VE)(N)

PLATS DE RÉSISTANCE

10OZ CHARGRILLED PORK CHOP SERVED WITH
AN APPLE & SAGE COMPOTE & A CIDER JUS

ROAST SLICED TURKEY BREAST SERVED WITH BACON
WRAPPED SAUSAGE, CHESTNUT STUFFING
AND RED WINE JUS.

GRILLED FILLET OF COLEY WITH A HERB CRUMB
SERVED WITH A CLASSIC MORNAY SAUCE

BEETROOT AND ROCKET RISOTTO FINISHED
WITH CRISPY SAGE (VE)

PENNE PASTA TOSSED WITH CHORIZO SAUSAGE,
RED ONION & ROCKET IN A RICH PROVENCAL SAUCE.
FINISHED WITH PARMESAN SHAVINGS &
A TOASTED GARLIC CROUTE

'ENTRECOTE AU POIVRE'; CHAR-GRILLED
7OZ SIRLOIN STEAK SERVED WITH A TRADITIONAL
PEPPERCORN SAUCE (SUPPLEMENT £1.50)

DESSERTS

VANILLA CHEESECAKE WITH FOREST FRUIT COULIS

WINTER BERRY ETON MESS

RASPBERRY FRANGIPANE TART
WITH A MIXED BERRY COMPOTE (VE)

CHOCOLATE 'BÛCHE DE NOËL'
WITH BLACK CHERRY COMPOTE

CHEESEBOARD

3 COURSE DINNER £20.95

ENTRÉES

RUSTIC CREAM OF VEGETABLE SOUP.
FINISHED WITH HERB CROÛTONS (V)

FRESH WHOLE GRILLED SARDINE WITH DRESSED
SALAD AND A LIME CHILLI BUTTER

PATE MAISON; HOMEMADE CHICKEN LIVER PATE
WITH ORANGE AND RED ONION CHUTNEY, TOASTED
CROUTÉS AND FRESH MIXED LEAVES

CRUMBLLED FETA CHEESE, CHERRY
TOMATO & CUCUMBER SALAD FINISHED
WITH A HERB OIL. (V)

SPICED MEDITERRANEAN VEGETABLES WRAPPED
IN FILO PASTRY WITH CHILLI (V)

ROAST BUTTERNUT SQUASH, ROAST AUBERGINE
AND CANNELLINI BEAN SALAD FINISHED
WITH A BASIL PESTO. (VE)(N)

PLATS DE RÉSISTANCE

10OZ CHARGRILLED PORK CHOP SERVED WITH
AN APPLE & SAGE COMPOTE & A CIDER JUS

ROAST SLICED TURKEY BREAST SERVED WITH BACON
WRAPPED SAUSAGE, CHESTNUT STUFFING
AND RED WINE JUS.

LEEK & TOMATO FRITTATA SERVED WITH FRESH
MIXED LEAF SALAD & A TOMATO CHUTNEY (V)

OVEN BAKED SUPREME OF HAKE ON
A BED OF MIXED PEPPERS WITH A
DILL INFUSED HOLLANDAISE SAUCE

BEETROOT AND ROCKET RISOTTO FINISHED
WITH CRISPY SAGE (VE)

PENNE PASTA TOSSED WITH CHORIZO SAUSAGE,
RED ONION & ROCKET IN A RICH PROVENCAL SAUCE.
FINISHED WITH PARMESAN SHAVINGS &
A TOASTED GARLIC CROUTE

'ENTRECOTE AU POIVRE'; CHAR-GRILLED
7OZ SIRLOIN STEAK SERVED WITH A
TRADITIONAL PEPPERCORN SAUCE

DESSERTS

TRADITIONAL CRÈME BRÛLÉE

VANILLA CHEESECAKE WITH FOREST FRUIT COULIS

BLACKBERRY AND HAZELNUT TART
WITH CANDIED LEMON ZEST

RASPBERRY FRANGIPANE TART
WITH A MIXED BERRY COMPOTE (VE)

CHOCOLATE 'BÛCHE DE NOËL'
WITH BLACK CHERRY COMPOTE

CHEESEBOARD