

Monday-Sunday

18⁰⁰ - 23⁰⁰

Available to groups
of eight or more,
by prior arrangement

Pierre Victoire

BISTROT

Party Menu

Three Courses

£25

Entrées

Soupe ✓

Calamars Frites

squid deep-fried in seasoned flour, served with tartare sauce

Brie Pané ✓

deep fried breaded brie served with a warm cranberry & Clementine marmalade

Timbale de Saumon Fumé

smoked salmon filled with a poached salmon mousseline
served with pickled cucumber and dill crème fraîche

Salade d'Endives, Poire et Roquefort ✓

with roasted walnuts and a honey dressing

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade

Plats Principaux

Magret de Canard

breast of Gressingham duck roasted pink and sliced onto a
potato & onion rosti with a winterberry red wine jus

Moules-Frites

fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots
served with pommes-frites

Poulet Chasseur

chicken suprême wrapped in jambon de Bayonne, roasted and served
with gratin dauphinois, haricots verts and a mushroom & white wine sauce

Steak-Frites

(£2 supplement)

Oxfordshire rib-eye steak, with either
a sauce au poivre or a sauce Béarnaise or a red wine jus

Loup de Mer

pan-fried seabass fillets on garlic creamed spinach with saffron
potato tournées and a Champagne beurre blanc

Risotto de Champignons ✓

wild & button mushroom risotto with fresh tarragon, 'parmesan' and rocket

Tagine ✓

roasted winter root vegetables, chick peas & red lentils casserole in a tomato,
paprika sauce served with coriander quinoa

Desserts

Crème Brûlée

with homemade shortbread

Nougat Glacé

with candied fruit, toasted almonds
and a caramel sauce

Glaces ~ Sorbets

Panna Cotta

with white chocolate and
a red berry compote

Dark Chocolate Mousse

with Baileys cream

Assiette de Fromages

(£2 supplement)

Accompagnements £2.95

Pommes-Frites · Thyme Pommes-Purée · Gratin Dauphinois · Pommes-Parmentier · Haricots Verts

Wild Rocket, Watercress & Parmesan · Black Olive Tapenade £1.50 · Bread Basket £1