

Monday-Sunday

18⁰⁰ - 23⁰⁰

Available to groups
of eight or more,
by prior arrangement

Pierre Victoire

BISTROT

Party Menu

Three Courses

£25

Entrées

V Soupe du Jour

Pâte de Maquereau Fumé

smoked mackerel & horseradish pâte with a dill crème fraîche

Terrine de Canard

duck terrine studded with cornichons & capers served
with a gooseberry & apple compote

V Soufflé au Fromage

twice-baked Roquefort soufflé with an apple & gooseberry compote

Escargots

six snails baked with a parsley, garlic & Pernod butter

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 mango, chilli & ginger sauce

Moules-Frites

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

Poulet Farci

chicken suprême roasted with a goats cheese stuffing, served
on fresh asparagus with a tomato & basil sauce

Steak-Frites

(£2.50 supplement)

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

Saumon

fillet of salmon & leeks baked in filo pastry and served
on wilted spinach with a chardonnay & chive beurre blanc

V Risotto

asparagus & wild garlic risotto with a pecorino biscuit and rocket salad

V Lasagne au Fromage de Chèvre et Epinard

spinach, leek, tomato & pasta glazed with goats cheese
served with marinated fennel & beetroot

Desserts

Crème Brûlée · Mousse au Chocolat · Crêpes

Strawberry & White Chocolate Cheesecake

Assiette de Fromages

(£2 supplement)

Sorbets

lemon · mango · raspberry

Glaces

vanilla · chocolat · salted caramel

Accompagnements £2.95

Pommes-Frites · New Potatoes · Gratin Dauphinois · Haricots Verts · Char-Grilled Mediterranean Vegetables · Braised Red Cabbage
Wild Rocket, Watercress & Pecorino · Marinated Fennel & Beetroot · Black Olive Tapenade £1.50 · Bread Basket £1