

Service:
Every evening to groups of eight
or more, able to pre-order

Pierre Victoire

BISTROT

Party Menu

Three Courses

£25

Entrées

Soupe du Jour

Moules Marinières à la Crème

fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots

V Soufflé au Fromage

twice-baked Roquefort soufflé with a rhubarb compote

Parcelles de Saumon

salmon mousse wrapped in smoked salmon with a confi'd lemon dressing and caviar

VE Tarte au Céleri Rave

roasted celeriac steak with caramelised shallots, beetroot, pine nuts and a balsamic reduction

Escargots

(£2 supplement)

six snails baked with a parsley, garlic & Pernod butter

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade and herb toast

Plats Principaux

Magret de Canard

breast of Gressingham duck roasted pink and sliced onto a potato & onion rösti with a mango, chilli & ginger sauce

Moules~Frites

fresh Fowey mussels steamed in white wine, with parsley, cream, garlic & shallots

~ avec pommes~frites ~

Poulet Farcis

chicken suprême baked in bacon with a goats cheese & sun-dried tomato farce

served with gratin dauphinoise and a smoked paprika sauce

Steak~Frites

(£2⁵⁰ supplement)

Oxfordshire rib~eye steak, with *either*

a sauce au poivre *or* a sauce Béarnaise *or* a red wine jus

Queue de Lotte au Risotto aux Crevettes

monkfish tail baked in jambon de Bayonne and served on a brown shrimp risotto with herb-roasted tomato

V Betterave en Croûte

beetroot, spinach & goats cheese baked in puff pastry and served on a leek fondue with a rocket salad

V Gnocchi aux Champignons

with sautéed wild mushrooms, tarragon pecorino and toasted pine nuts, finished with truffle oil

Desserts

Crème Brûlée • Délice au Chocolat

Tarte Tatin • Crêpes • Glaces • Sorbets

Assiette de Fromages

(£2 supplement)

Accompagnements £2⁹⁵

Pommes-Frites • Gratin Dauphinoise • Thyme Pommes Purée • Vichy Carrots • Haricots Verts
Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Bread Basket £1 • Black Olive Tapenade £1⁵⁰