



## PIERRE VICTOIRE

CHRISTMAS 2011

### Booking your Christmas Party . . .

Dear Guests,

Thank you for enquiring about our Christmas 2011 Menu. We are delighted to see that many of you are returning to dine with us year after year. We have two menus available for this year; Paris Menu for Lunch & Dinner and Lyon menu for Lunch only.

When booking please provide us with a number of people that would attend to your Christmas party, we can then pencil your booking in our diary. We will require you to pay (within a week) a **deposit of £10 per person** to confirm your booking and this will be deducted from your final bill on the day. This deposit is non-refundable but should the number of people fluctuate slightly (1 or 2 people) and if you communicate this with the restaurant early enough; we might - at Manager's discretion - accommodate for the situation.

The deposit can be paid by company cheque, credit card (over the phone or in person) or cash in person. Please try to avoid our lunch rush (12.30-14.30) for the queries and deposit payments when possible. We do offer a possibility of pre-ordering prior to your arrival at the restaurant as long as everybody remembers what they have ordered on the day!

We would also like to advise you that, dates closer to Christmas might have a number of seating and time restrictions imposed on them (depending on the size of your party) as understandably those dates are high in demand.

For all further information and queries regarding your Christmas reservations please contact Dave, Erika or Adam on 020 7287 4582. We look forward hearing from you in the near future.





## PIERRE VICTOIRE

CHRISTMAS 2011

**Lyon Menu £18.90 Three Courses**

*(Available for Lunch only)*

Traditional French Onion soup with gruyere & oregano croutons (v)

Escargot style grilled Mussels in garlic, pernod and parsley butter with herb parmesan crumbs

Foie grass, Ham hock and Pistachio terrine with Christmas chutney and truffled buttered crostini

Smoked Salmon, Crabmeat & Prawn roulade on beetroot carpaccio with horseradish, kohlrabi & red cabbage rémoulade

Baked Camembert with cinnamon poached pears, lamb lettuce and frisee salad, walnut dressing (v)

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Beef Bourguignon in rich red burgundy with dauphinoise potatoes, confit banana shallots & parsnip crisps

'En Papillote' of Salmon, Cod, Baby calamari & Shrimps in sauce bouillabaisse, saffron potatoes, braised fennel & dill

Pancetta wrapped Turkey with chestnut & sage stuffing, Parisienne potatoes, creamed spinach & Cumberland sauce

Twice baked belly of Pork with mustard mash, kabanos sausages, caraway seeded sauerkraut & apple gravy

Zucchini Pancake cannelloni stuffed, roast butternut squash, spinach, stilton & pine nuts with lentil & salsify sauce (v)

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Sticky Toffee pudding with vanilla ice cream

Lime and Limoncello Panna Cotta with red fruit coulis and pomegranate

Spiced Apple, Apricot and Raisin Crumble with brandy custard

Classic Banoffee Pie

Selection of Fromage with crackers and quince jelly

*All starters served with basket of French bread and all main courses selection of fresh vegetables to share.*

*There will be 12.5 service charge added to your bill.*

*Have a Great Christmas and a very Happy New Year!*



5 DEAN STREET LONDON W1D 3RQ TEL: 020 7287 4582

info@pierrevictoire.com www.pierrevictoire.com



## PIERRE VICTOIRE

CHRISTMAS 2011

**Paris Menu £25.90 Three Courses**

*(Available for Lunch & Dinner)*

Traditional French Onion soup with gruyere & oregano croutons (v)

Salt and pepper tender baby Calamari with rocket leaves, roasted pimentos & tartar sauce

Warm Smoked Chicken, chorizos & chickpea salad with sautéed potato, sundried tomatoes & honey mustard dressing

Baked Camembert with cinnamon poached pears, lamb lettuce & frisee salad, walnut dressing

Foie grass, Ham hock & Pistachio terrine with Christmas chutney & truffled buttered crostini

Smoked Salmon, Crabmeat & Prawn roulade on beetroot carpaccio with horseradish, kohlrabi & red cabbage rémoulade

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Chargrilled Ribeye Steak on mashed potatoes with a hint of Roquefort and black pepper sauce & watercress

Herb crusted gratin of Cod Mornay wrapped in Parma ham with spinach & hand cut smoked paprika & parmesan chips

Roast honey Duck with dauphinoise potatoes, steamed ginger baby pak choi & green peppercorn sauce

Filleted whole roasted Seabass with baked medallion potatoes, baby shrimps, broad beans & fennel gremolata

Twice baked belly of Pork with mustard mash, kabanos sausages, caraway seeded sauerkraut and apple gravy

Zucchini Pancake cannelloni stuffed, roast butternut squash, spinach, stilton & pine nuts with lentil & salsify sauce (v)

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Dark Chocolate Mousse with Amaretto

Raspberry & white chocolate Crème brûlée

Spiced Apple, Apricot & Raisin Crumble with brandy custard

Sticky toffee pudding with vanilla ice cream

Classic Banoffee Pie

Selection of Fromage with crackers & quince jelly

*All starters served with basket of French bread and all main courses selection of fresh vegetables to share.*

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