

B I S T R O T H E Q U E

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MENUS  
PRIVATE DINING ROOM





## MENUS

### OPTION 1

£39 per person

Pick 1 dish per course

### OPTION 2

£39 per person

Pick 2 starters (to share),  
1 main and 2 puddings  
(to share)

### OPTION 3

£45 per person

Pick 2 dishes per course, for your g  
uests to order from at your event  
(max 50 guests)

### OPTION 4

£50 per person

Pick 3 dishes per course  
(max 40 guests)

## ADD ONS

### ON ARRIVAL

+ CHAMPAGNE  
£15 per person

+ GOUGÈRES  
£3 per person

+ OYSTERS  
£5 per person

+ CHEESE STRAWS  
£2.50 per person

### SIDES

£5 per person  
Pick 2 dishes

Gem salad

Bitter leaf, plum  
vinegar dressing,  
pomegranate

New potatoes,  
butter, parsley

### AFTERS

+ COFFEE & TEA  
£2 per person

+ ESPRESSO  
MARTINIS  
£9 · 5 per person

Please find dishes  
on the following page

## DISHES



### STARTERS

Cured trout, remoulade, crispy capers

Steak tartare

Purple sprouting broccoli, smoked hollandaise, black pepper crumbs, pickled shallots

Chargrilled kohlrabi, sesame mayonnaise

### MAINS

Chicken, confit garlic, rocket

Cod, romesco sauce

Leek pie, wild mushrooms, camembert, white truffle oil

Salmon, dill sauce

Salt baked celeriac, hazelnut butter, truffle

Braised lamb, Jerusalem artichoke, pickled radicchio, pine nut and rasin dressing

Beef rump heart, wild mushrooms, smoked butter (£15 supplement, max 30 guests, pre-order only)

### PUDDINGS

Pannacotta, pomegranate, pistachios, mint

Crème brûlée

Warm chocolate fondant, chestnut cream

Orange, Cointreau & hazelnut meringue trifle

Cheese plate (£4 supplement)