

# CHRISTMAS MENU 2024



£155 + 15% discretionary  
service charge per person

Sample menu  
Pre-order required

## MENU

### ARRIVAL

Pigs in blankets

### SAVOURY

Turkey, brussel sprouts,  
turkey hash, cranberry sauce

Served with roast potatoes  
and buttered hispi cabbage

### DESSERTS

Bûche de Noël

### TO FINISH

Truffles, petit fours  
or mince pies

## VEGAN MENU

### ARRIVAL

Vegan pigs in blankets (v)

### SAVOURY

Mushroom bourguignon pie

Served with roast potatoes  
and hispi cabbage, olive oil  
dressing (v)

### DESSERTS

Pear almond & walnut  
crumble, warmed spiced  
vegan cream (v)

### TO FINISH

Chocolate truffles (v)

## DRINKS PER PERSON

2 cocktails  
½ bottle of wine  
1 bottle of mineral water

EXTRAS

|  |  |   |   |
|--|--|---|---|
| ARRIVAL  | Cheese puffs x 3 — 6<br>Canapes x 4 — 12<br>Oysters x 3 — 12   | PIANIST   | Xavior — 480<br>3 hour set with breaks  |
| CANAPE MENU<br>Choose 3<br>—<br>SAVOURY<br>NON VEGAN<br>Chicken liver crostini,<br>fig jam, crispy sage<br>Smoked salmon,<br>rye, pickle<br>Gorgonzola,<br>mascarpone<br>& marsala, chives<br>Steak tartare,<br>truffle, parmesan                          | SAVOURY VEGAN<br>Leek vinaigrette,<br>hazelnuts (v)<br>Tahini aubergine,<br>sesame brittle (v)<br>Herbed white bean,<br>crostini, crispy sage (v)<br>Panisse, vegan,<br>tarragon mayo (v)<br>SWEET<br>Almond cookie,<br>amarena cherry<br>Raspberry & white<br>chocolate pavlova | UNLIMITED<br>DRINKS PACKAGE<br>2 hours — 55<br>3 hour — 70<br>4 hour — 80   | COCKTAILS<br>Choice of 3 house<br>cocktails<br>WINES & FIZZ<br>Viogner, French<br>Ambush , Languedoc<br>Roussillon, FR<br>Vénus de Pinchinat<br>Rosé, Domaine<br>Pinchinat, FR<br>La Linda Malbec,<br>Bodega Luigi Bosca,<br>AR<br>Crémant de Loire,<br>La Maison Neuve, FR |
| CHEESE<br>Cheese course — 15   | Mon's cheeses<br>Fruit cheese<br>Crackers  |   | BEER & CIDER<br>Goodness Brewing<br>Good Lager<br>Goodness Brewing Yes!<br>Session IPA<br>Cidre Breton  |
| PARTY FOOD   | Party food x 2 — 16  |   | SPIRITS<br>House spirits & mixers   |
| PARTY FOOD MENU<br>Choose 3<br>—<br>SAVOURY VEGAN<br>Panisse, vegan<br>tarragon mayo<br>Vegan battered hot<br>dog, curry sauce,<br>gherkin relish (v)<br>Vegan cheese<br>& onion toastie<br>Peperonata, sundried<br>olives, vegan<br>mozzarella pastel (v) | SAVOURY<br>NON VEGAN<br>Popcorn chicken<br>“Parmigiana”<br>Taramasalata,<br>crisps, radish<br>Chorizo, caramelised<br>onion & scamorza<br>pastel<br>Cheese toastie<br>SWEET<br>Deep fried cosmo cake<br>Peach pastel   | WHAT'S INCLUDED?<br>Food & drink listed in<br>the relevant package<br>Room hire<br>Kitchen and service<br>teams<br>Standard Bistrottheque<br>serviceware<br>White linen | Dining tables & chairs<br>Poseur tables<br><small>(THE COCKATOO ONLY)</small><br>Sound system, radio<br>mic, DJ equipment,<br>electric piano<br><small>(BISTROTTHEQUE<br/>DINING ROOM ONLY)</small><br>Baby grand piano   |
| TOAST  | Crémant — 12<br>Champagne — 16   | WHAT'S EXTRA?   | Performers<br>Decorations<br>Flowers<br>Extra furniture<br>Bespoke serviceware<br>Security<br>Cloakroom staff   |
| BEVERAGES  | House beer — 9<br>House wine — 8<br>House cocktail — 12<br>House spirit<br>& mix from — 8<br>Hot drinks — 3.5<br>Dessert cocktail — 15   | *A 15% discretionary service<br>charge will be added to your bill   |   |



BISTROTHERQUE  
EVENTS