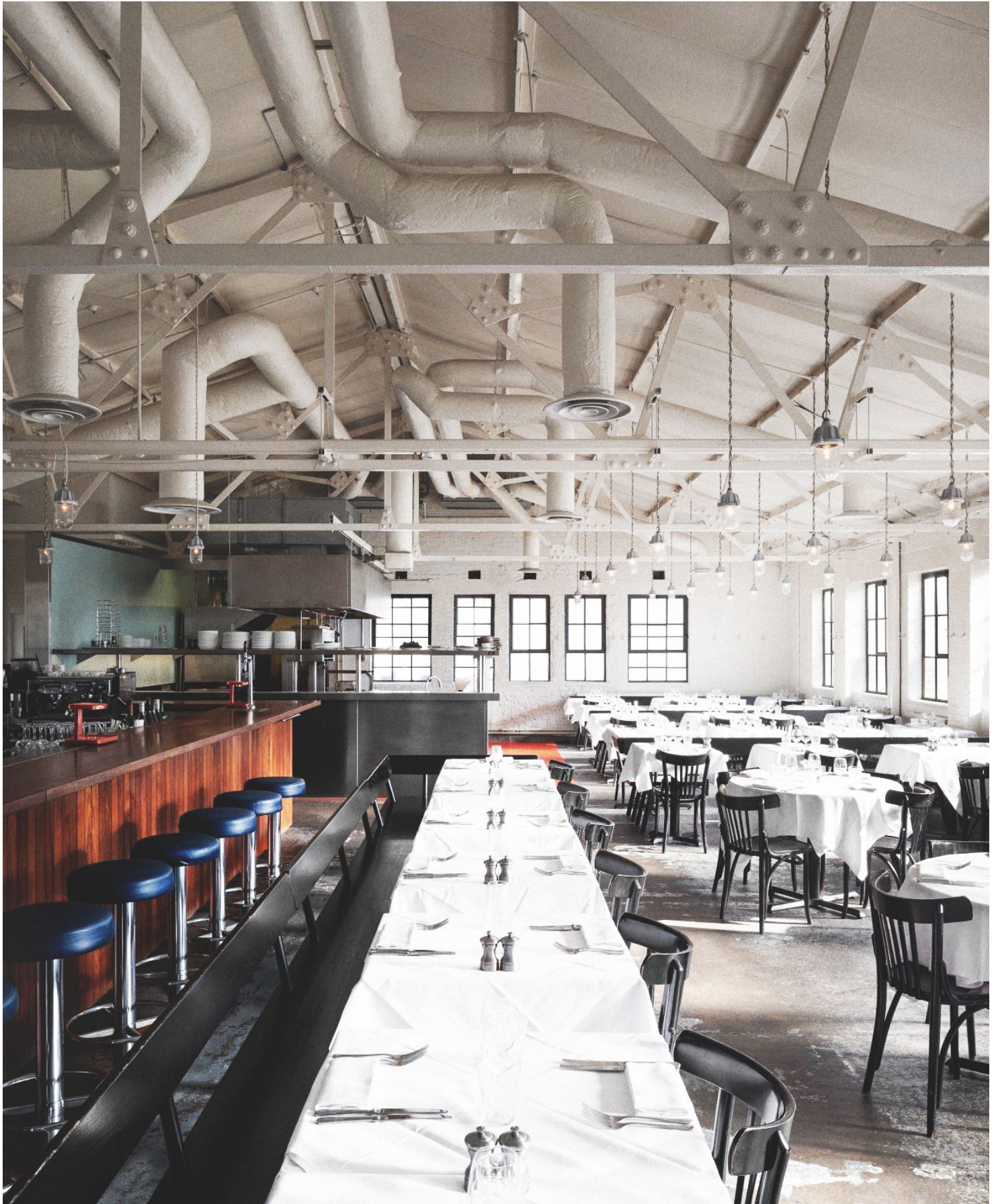


BISTROT HEQUE



EVENTS

À LA MODE

£155pp*

—
Arrival cocktails x 2
½ bottle of wine
½ bottle of water

—
Steak tartare

Grilled jicama, aji amarillo sauce, radish, corn & citrus salad

Twice baked soufflé picada

—
Garlic caramel roast baby chicken, gravy mayonnaise

Grilled seabass, miso buttered leeks, brown shrimp, scraps

Crispy polenta, oyster mushrooms, wild garlic, grilled chilli

—
Deep-fried banana bread, banana caramel, mascarpone

Orange & salted caramel panna cotta

Roast strawberries, coconut sorbet, puffed rice

PHOEBE BUFFAY

£125pp*

—
Arrival cocktails x 2
½ bottle of wine

—
Selection of breads

Gordal olives, Torres crisps, Smoked almonds, broad beans, etc

Charcuterie

—
Warm onion & Gruyere tart (8 slices)

Roast chicken, jus aioli

Harissa spiced cauliflower & chickpea stew, chermoula (v)

Ras el hanout beetroot, wild rice, pomegranate molasses & pine nuts (v)

Aubergine, freekeh, chickpeas, sun dried tomato, fennel seed & sesame dressing (v)

Kale, lentils, romesco, preserved lemon dressing (v)

—
Pecan carrot cake, black sesame, orange cream cheese

Lemon & almond cake, vegan crème fraîche

FRUIT DE MARE STREET

£140pp*

—
½ bottle of Cremant

—
½ dozen oysters

—
Garlic & spiced herb butter clams, crab claws & prawn bake, corn, aioli

Layer potatoes

Green salad

—
Deep fried cosmo cake, cranberry sugar

—
ALTERNATIVE MAIN

White bean, chard & sundried tomato stew, rosemary pangrattato (v)

CHIC HEN

£90pp*

—
Margaritas x 3

—
Garlic caramel roast chicken, gravy mayonnaise

Farinata, candied squash, aji amarillo, pepitas

Quince glazed Jerusalem artichokes, bitter leaf, walnut

Cavolo nero, lemon & garlic pangrattato

Green salad

Chips

—
Peaches, halva, pistachio, raspberry sorbet (v)

2 HOUR SOIRÉE

£100pp*

—
Unlimited 2 hour drinks package

—
Canapes x 9 (choose 5 types)

4 HOUR FIESTA

£140pp*

—
Unlimited 4 hour drinks package

—
Party food x 4 (choose 3 types)

*A 15% discretionary service charge will be added to your bill

EXTRAS

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



BISTROTHERQUE
EVENTS