

BISTRO THE



**QUE
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EVENTS PACK
March 2025

EVENTS

À LA MODE

Sample menu
Pre-order required

Pick one option
per course
£160pp*

- 2 × Cocktails
- ½ Bottle of wine
- Bottle of water

Steak tartare

Charred leeks,
green ajo blanco,
smoked almonds, sage

Urfa chilli roast
beetroot, borani,
walnut, mint salsa

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Duck leg pibil,
spiced plum & sesame
mole, clementine

Brown butter
monkfish, cavolo
nero, brown shrimp,
seaweed

Ribollita

Main courses are served
with new potatoes
and green salad

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Cherry meringue,
pistachio cream,
amarena cherries,
crushed pistachio

Roast plum, orange,
almond crumb

St Emilion au
chocolat



PHOEBE BUFFAY

Sample menu
Buffet or served
family style to share

£125pp*

- 2 × Cocktails
- ½ Bottle of wine

SAVOURY

Semolina sourdough,
garlic butter,
hot honey

Gordal olives

Smoked almonds,
broad beans, etc

Super Bon crisps

Charred leeks, green
ajo blanco, smoked
almonds, sage

Urfa chilli roast
beetroot, borani,
walnut, mint salsa

Half roast Peruvian
spiced chicken,
green sauce

Chanterelle
mushroom, shallot
& masala cream
vol au vent

Cos, tarragon
vinaigrette, hazelnuts

SWEET

Lemon & almond cake,
vegan cream cheese
frosting
(v) (gf)

Cherry meringue,
pistachio cream,
amarena cherries,
crushed pistachio

St Emilion
au chocolat,
crème fraîche



CHIC HEN

Sample menu
Served family style
to share

£95pp*

• 3 × Margaritas

SAVOURY

Celeriac schnitzel,
hot honey, fennel,
apple & caper salad,
sesame dressing

Half roast Peruvian
spiced chicken, green
sauce

Farinata, squash,
aji amarillo, pepitas

Green salad

Chips

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SWEET

Deep-fried banana
bread, banana
caramel mascarpone

Horchata pudding

2-HOUR SOIRÉE

£105pp*

Unlimited 2-hour
drinks package

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Canapes × 9
(choose 5 types)



4-HOUR FIESTA

£145pp*

Unlimited 4-hour
drinks package

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Party food × 4
(choose 3 types)



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