

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

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MENUS  
PRIVATE DINING ROOM



BISTROT HEQUE  
PDR MENUS JULY 2018



MENUS

OPTION 1

£39 per person

Pick 1 dish per course  
(which all your guests eat the same)

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  
guests to order from at your event  
(max 50 guests)  
Or pre-order (50 or more guests)

OPTION 4

£50 per person

Pick 3 dishes per course (max 40 guests)  
Or pre-order (40 or more guests)

Please find dishes  
on the following page

ADD ONS

ON ARRIVAL

+ CHAMPAGNE  
£15 per person

+ TRUFFLE COMTE  
GOUGÈRES  
£3 · 5 per person

+ OYSTERS  
£6 per person

+ ANCHOVY  
& PARMESAN  
CHEESE STRAWS  
£3 per person

SIDES

£5 per person  
Pick 2 dishes

Bitter leaf,  
elderflower, walnut  
& mint salad

Butter leaf, herbs,  
radish, buttermilk  
dressing

New potatoes,  
butter, parsley

AFTERS

+ COFFEE & TEA  
£2 per person

+ ESPRESSO  
MARTINIS  
£9 · 5 per person

## DISHES



### STARTERS

Cured trout, seaweed gribiche,  
pickled dulse

Steak tartare

Pickled daikon, radish, vegan  
parsley mayonnaise

Tomatoes, basil, almonds

Nettles, whipped ricotta,  
almonds, crispy garlic

Ham hock terrine, pickles,  
mustard

### MAINS

Chicken, confit garlic, rocket

Roast cod, pickles & gundilia  
pepper emulsion

Tomato tart, herbed cream

Smoked beef pie, pickled  
walnut, land cress

Salmon, confit tomatoes, miso  
broth, basil

Roast cauliflower, romesco,  
rosemary, almond

Beef rump heart, watercress,  
garlic, smoked marrow  
(£14.5 supplement, pre-order  
required for groups of 30 or  
more)

### PUDDINGS

Strawberry, rice custard, puffed  
rice, basil

Crème brûlée

Plums, sour grapes, almond

Chocolate cake, cherries, creme  
fraiche

Pannacotta, apricots, amaretti

Cheese plate (£4 supplement)