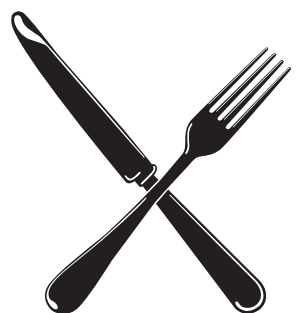


B I S T R O T H E Q U E

PD

R

MENUS
PRIVATE DINING ROOM



BISTROT HEQUE
PDR MENUS JULY 2019



MENUS

OPTION 1

£39 per person

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

OPTION 2

£45 per person

Pick 2 dishes per course (max 50 guests)
Or pre-order (50 or more guests)

OPTION 3

£50 per person

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

ADD ONS

ON ARRIVAL

+ CHAMPAGNE
£15 per person

+ OYSTERS
£6 per person

+ TRUFFLE COMTE
GOUGÈRES
£3 · 5 per person

+ ANCHOVY
& PARMESAN
CHEESE STRAWS
£3 per person

+ CANAPES
£18 per person
(minimum 50 people)

SIDES

£5 per person
Pick 2 dishes

Bitter leaf, orange,
breadcrumbs

Butter leaf, herbs,
buttermilk dressing

Crushed new
potatoes,
garlic, lemon

French beans, rocket
pistou, breadcrumbs

AFTERS

+ COFFEE & TEA
£2 per person

+ ESPRESSO
MARTINIS
£9 · 5 per person

Please find dishes
on the following page

DISHES



STARTERS

Cured trout, pickled peas,
dill, Jersey Royal crisps

Steak tartare

Courgette, olive, basil

Leeks vinaigrette,
toasted hazelnuts

Smoked chicken terrine,
tarragon, radish

Tomato, sesame, shiso

MAINS

Chicken, confit garlic, rocket

Cod, chilli, garlic, sage

Potato & Comte pie,
mustard and parsley sauce

Salmon, miso broth,
sea vegetables

Roast cauliflower, romesco,
rosemary, chilli, almonds

Fillet steak, wild garlic butter
(£20 supplement, pre-order required
for groups of 30 or more)

PUDDINGS

Frangipane tart, apricot,
crème fraîche

Chocolate cake,
mint chantilly

Crème brûlée

Summer berry pudding,
clotted cream

Cold soy rice pudding,
strawberry, pistachio

Cheese plate
(£4 supplement)