

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

PR  
D

R

MENUS  
PRIVATE DINING ROOM



BISTROTHEQUE  
PDR MENUS NOVEMBER 2018



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

+ TRUFFLE COMTE  
GOUGÈRES  
£3 · 5 per person

+ OYSTERS  
£6 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,  
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

Please find dishes  
on the following page

## DISHES



### STARTERS

Cured trout, remoulade, crispy capers

Steak tartare

Beetroot, smoked almonds, capers

Cows curd, confit Jerusalem artichoke

Ham hock terrine, pickles, mustard

### MAINS

Chicken, confit garlic, rocket

Roast cod, pickles & gundilia pepper emulsion

Camembert pie, parsley, truffle sauce

Pressed beef, confit artichokes, pickled walnut, land cress

Crispy salmon, chervil, crème fraîche

Roast cauliflower, romesco, rosemary, almond

Fillet steak, horseradish, mustard condiment

(£14 · 5 supplement, pre-order required for groups of 30 or more)

### PUDDINGS

Rice custard & blackberry tart, blackberry granita

Crème brûlée

Dulce de leche, tres leches & mango sorbet coupe

Chocolate pot, miso salted caramel

Pannacotta, poached plums, walnut biscotti

Cheese plate (£4 supplement)