

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

PR D

R

MENUS
PRIVATE DINING ROOM



BISTROTHEQUE
PDR MENUS OCTOBER 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, seaweed gribiche,
pickled dulse

Steak tartare

Salt baked celariac, sesame
vegan mayonnaise

Cows curd, confit Jerusalem
artichoke

Ham hoek 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)