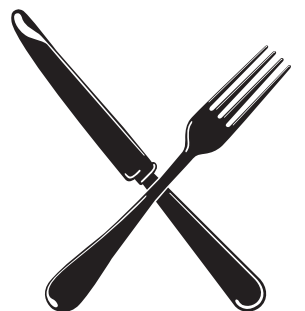


B I S T R O T H E Q U E

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MENUS
PRIVATE DINING ROOM



BISTROT HEQUE
PDR MENUS SEPTEMBER 2018



MENUS

ADD ONS

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

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

Salt baked celariac, sesame
vegan mayonnaise

Tomatoes, basil, almonds

Whipped ricotta, spinach,
almonds, crispy garlic

Ham hoek 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

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

Tres leche & mango sorbet
coupe

Chocolate cake, redeurrants,
pistachios

Pannacotta, poached plums,
walnut biscotti

Cheese plate (£4 supplement)