



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



BISTROTHERQUE PRIVATE DINING MENUS NOVEMBER 2019



EVENTS MENU

£35 per person

Up to 30 guests, order on the day
Pre-order for more than 30

STARTERS

Leeks au vinaigrette,
toasted hazelnuts

Cured trout, beetroot, horseradish

Steak tartare

MAINS

Confit celeriac, wild mushroom,
salsa verde, celeriac crumb

Cod, chilli, garlic, sage

Roast chicken, confit garlic,
rocket

PUDDINGS

Frangipane tart, plum,
crème fraîche

Sorbet coupe

Sticky toffee pudding, smoked
butterscotch sauce

ADD ONS

CHAMPAGNE ARRIVAL

£15 per person

OYSTERS

£6 per person

FILLET STEAK MAIN

With bone marrow butter & celery relish
+ £20 on Events Menu / £14 on Luxe

LUXE MENU

£40 per person

Up to 30 guests, order on the day
Pre-order for more than 30

STARTERS

White crab, celeriac remoulade,
salmon roe

Duck rillettes, cornichons

Roast squash, squash seed,
pickled radicchio

MAINS

Fried polenta, wild mushrooms,
bean broth, truffle

Salmon, crayfish, crispy sea
purslane, breadcrumbs

Braised pressed pork, shallot,
pickled walnut

PUDDINGS

Candied quince, rice custard,
brik pastry

Pannacotta, raisins,
walnut biscotti

Chocolate cake, mint Chantilly

BRUNCH MENU

£25 per person

Sat & Sun Brunch
Up to 30 guests, order on the day

BEVERAGE

Unlimited filter coffee

1 x Bellini or Bloody Mary

SAVOURY

Avocado, black sesame, chilli
oil, pickled red onion, sourdough
toast, poached egg

Smoked potato hash, spring onion,
beetroot pickle, fried egg

Hash brown, smoked salmon,
crème fraîche

SWEET (served to share)

Almond french toast, apricot,
crème fraîche