

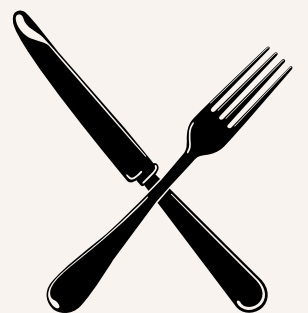
BISTROTHERQUE

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PRIVATE DINING ROOM





# WEDDING RECEPTIONS

Arrival cocktail  
& warm cheese gougères

4 course meal with  
side dishes

½ bottle of wine  
per person

1 bottle of mineral  
water per person

Champagne toast

Tea & coffee

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£135 per head plus  
12.5% discretionary  
service charge

For a minimum &  
maximum of 15 guests

ACCESS TIMES

Lunch 12:00–16:00

Dinner 18:00–22:00

## SAMPLE MENU

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We align our PDR menus with the restaurant's, which is constantly evolving. We will be able to confirm the final menu for your event approximately 10 days before.

On the day, your guests will be able to pick from 3 options per course with at least one option in each course being suitable for vegans.

Any dietary requirements not catered for by the menu can be handled via a pre-order at least 7 days before the event.



### STARTERS

Baby artichokes,  
romesco sauce

Marinated beetroot, capers,  
ricotta,  
oregano breadcrumb

Pork rillettes,  
cornichons, mustard

### MAIN COURSES

Salt baked celeriac,  
walnuts, sherry vinegar

Rib-eye, peppercorn sauce

Skate wing, clams,  
lemon, parsley

Served with gem salad  
and potato dauphinoise

### DESSERTS

Almond & marmalade cake,  
clotted cream

Chocolate mousse, cream

Poached peaches, pistachio,  
sesame, raspberry sorbet

### CHEESE!

Brie, crab apple jelly,  
cracker



## SAMPLE COCKTAILS

Pick 1 for your arrival drink

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PEACH WHISKEY  
SMASH  
Bourbon, red peach, mint,  
peach bitters, citrus

SHRIMPY'S SPICY  
MARGARITA  
Tequila, lime juice, agave  
syrup, habanero chilli

ESPRESSO MARTINI  
Vodka, espresso, Kahlua

TWINKLE TOES  
Vodka, elderflower,  
Prosecco, grapefruit oil

POMEGRANATE COSMO  
Vodka, citrus,  
pomegranate &  
raspberry grenadine

## SAMPLE WINE

Pick 2 to go with your meal

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### RED

2018 AMPHORVM TINTO  
TEMPRANILLO SYRAH,  
MUREDA, SP

2018 KRAAL BAY  
SYRAH / CINSAULT,  
Swartland, ZA

2018 CLOS LA COUTALE,  
Cahors, FR

2018 CHÂTEAU HAUT-  
GRELOT, Bordeaux, FR

2018 DE MARTINO,  
GALLARDÍA, CINSAULT,  
Itata Valley, CL

2016 VIÑA AMEZOLA  
CRIANZA, BODEGAS  
AMEZOLA DE LA MORA,  
Rioja, ES

2019 BOB SHORT  
FOR KATE PINOT  
NOIR, GLOVER  
FAMILY VINEYARDS,  
Marlborough, NZ

2014 JOSEPH SWAN  
VINEYARDS  
ZINFANDEL  
MANCINI RANCH,  
Russian River, USA

2015 MARSANNAY "ES  
CHEZOTS", Domaine Jean  
Fournier, Burgundy, FR

### WHITE

2019 VERDEJO, PASOS  
DE LA CAPULA, SP

2018 GRILLO, COLLINE  
DELLE ROSE, COLOMBA  
BIANCA, Sicily, IT

2019 DOMAINE DE  
BERTIER, SAUVIGNON  
BLANC & VIOGNIER,  
Côtes de Thongue, FR

(\* ) 2018 MUSCADET  
SÈVRE ET MAINE  
Domaine Haut Fevrie,  
Loire, FR

2018 LOS TROS CHENIN  
BLANC, MARRAS,  
Piekenierskloof, SA

2019 VIOGNIER,  
FRENCH AMBUSH,  
LANGUEDOC  
ROUSSILLON, FR

2019 PITCHFORK  
SEMILLON SAUVIGNON  
BLANC, Margaret  
River, AU

2018 GRÜNER  
VELTLINER, WAGRAM  
TERRASSEN,  
JOSEF EHMOSE, AU

2018 ALBARIÑO,  
IGREXARIO DE SAIAR,  
Bodega Sucesores de  
Benito Santos, ES

2019 SANCERRE LE  
CHÊNE DU ROY,  
DOMAINE PIERRE  
GIRAULT, FR

2018 PETIT CHABLIS,  
DOMAINE SEBASTIEN  
DAMPT, FR

### ROSE

2019 TERRES CORTAL  
CINSAULT ROSE,  
LANGUEDOC, FR

2019 BIRD IN HAND,  
PINOT NOIR ROSE,  
Adelaide Hills, AUS

2019 MIRAVAL ROSÉ,  
JOLIE-PITT-PERRIN,  
CÔTES DE PROVENCE,  
FR

### FIZZ

PROSECCO FRIZZANTE,  
LA JARA, IT

CRÉMANT DE LOIRE,  
LA MAISON NEUVE,  
GUY ALLION, Loire, FR

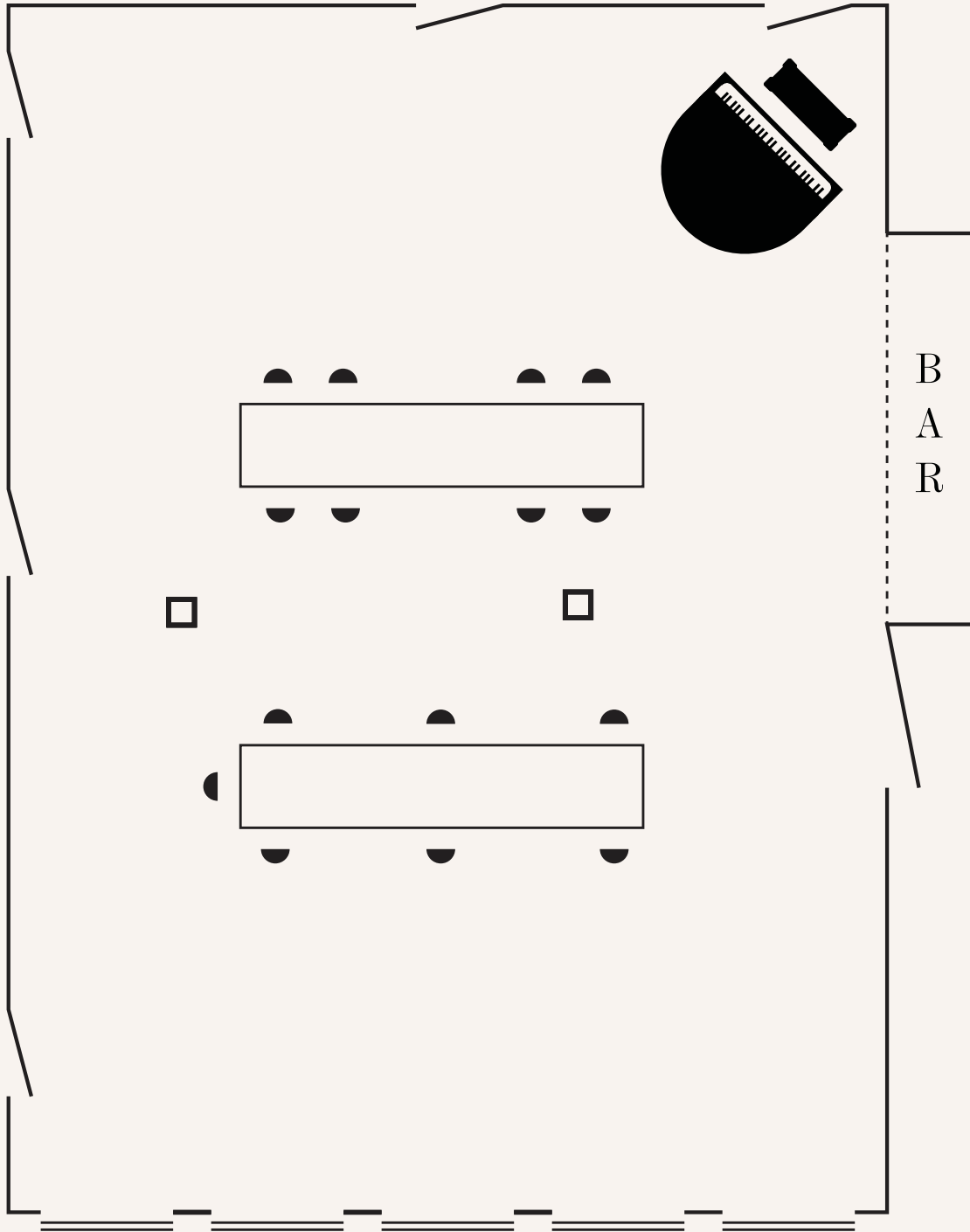
CHAMPAGNE GASTON  
CHIQUET, BRUT  
TRADITION, DIZY

CHAMPAGNE GASTON  
CHIQUET ROSÉ 1ER  
CRU, DIZY

# ROOM LAYOUT

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This layout shows how 15 people can be socially distanced over two tables



# ROOM LAYOUT

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This layout shows how 15 people can be socially distanced over one long table

