

PACKAGES

EVENTS at
BISTROTHERQUE

STANDARD

£115 per head

Sample menu,
pre-order required



ARRIVAL SNACKS

Warm cheese gougères

STARTERS

Baby artichokes,
romesco sauce

Marinated beetroot,
capers, Ricotta,
oregano bread crumbs

Pork rillettes,
cornichons, mustard

MAIN COURSES

Caponata, farinata

Roast chicken, mustard
sauce, oyster mushrooms

Roast cod, burnt butter,
lemon, parsley

Served with gem salad
and buttered new potatoes

DESSERTS

Chocolate mousse, cream

Almond & marmalade cake,
clotted cream

Poached peaches,
pistachio, sesame,
raspberry sorbet

DRINKS PER PERSON

2 cocktails

½ bottle of wine

1 bottle of mineral water

Tea & filter coffee

A 12.5% discretionary service
charge will be added to the bill

LUXE

£155 per head

Sample menu,
pre-order required



CANAPES

Smoked salmon,
rye, pickle

Beetroot, horseradish,
capers

Leek vinaigrette,
hazelnuts

STARTERS

Asparagus, romesco sauce

Twice baked soufflé
Arnold Bennett

Steak tartare

MAIN COURSES

Salt baked celeriac,
walnuts, sherry vinegar

Pink rib of beef,
peppercorn sauce

Bouillabaisse, rouille

Served with buttered
spinach and
Dauphinoise potatoes

DESSERTS

Brown sugar, hazelnut,
cherry tart, crème fraîche

Chocolate semifreddo,
brandy prunes

Poached peaches, pistachio

CHEESE

Brie, Crab apple jelly,
crackers

DRINKS PER PERSON

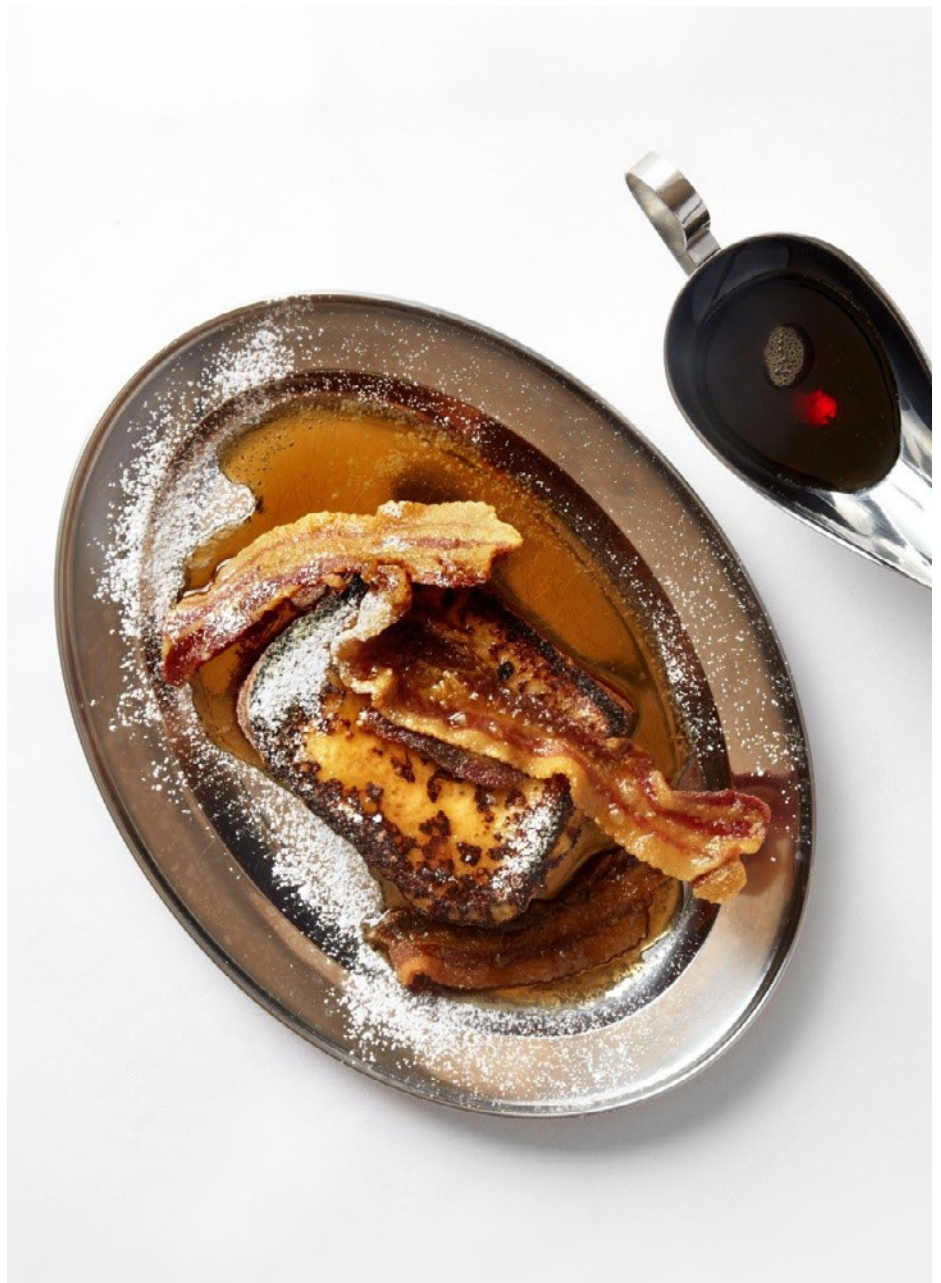
½ bottle of Champagne
½ bottle of wine
1 bottle of mineral water
Tea & filter coffee

A 12.5% discretionary service
charge will be added to the bill

CHAMPAGNE BRUNCH

£100 per head

Sample menu



FAMILY STYLE BRUNCH

Soft shell crab Benedict

Shakshuka, red harissa,
labneh

Steak, fried eggs,
chimichurri

Farinata, avocado,
rockets, capers, chilli oil

French toast, pear,
chocolate sauce

Poached peaches,
pistachio, sesame,
raspberry sorbet

DRINKS PER PERSON

1 cocktail

½ bottle of Champagne

1 bottle of mineral water

Tea & coffee

A 12.5% discretionary service charge will be added to the bill

BUFFET

£135 per head

Sample menu



BUFFET SELECTION

Selection of breads & butter, Grissini, Carta di Musica

Nocellara olives, smoked almonds, truffle crisps, guindilla peppers

Prosciutto san Daniele, Cecina & Finocchiona

Green bean, barley, spinach & lemon salad

Courgette, olive & basil salad

Potatoes, lemon & oregano dressing

Roast chicken, aioli, jus

Hot smoked sea trout, beetroot & horseradish relish

Chocolate mousse, cream

Brown sugar, hazelnut, cherry tart, crème fraîche

Cheeseboard served with oat & sourdough crackers, damson paste & truffle honey

DRINKS PER PERSON

2 cocktails

½ bottle of wine

1 bottle of mineral water

Tea & coffee

A 12.5% discretionary service charge will be added to the bill

FOUR HOUR FIESTA

£125 per head

Sample menu



BAR MENU

COCKTAILS

Peach Whiskey Smash

Pomegranate Cosmo

Shrimpy's Spicy Margarita

WINES & FIZZ

Crémant de Loire, La Maison Neuve, Guy Allion, Loire, FR

2019 Terres Cortal Cinsault Rose, Languedoc, FR

2018 Chateaux Haut-Grelot, Bordeaux, FR

2019 Pitchfork Semillon Sauvignon Blanc, Margaret River, AU

BEER & CIDER

Redchurch Lager

Bethnal Pale Ale

Cidre Breton

SPIRITS

House spirits & mixers

PARTY FOOD

Mini burger

Fried soft shell crab burger, curry sauce

Mushroom & radish bun

Crispy pig belly, soy mayo

A 12.5% discretionary service charge will be added to the bill