

PACKAGES

EVENTS at
BISTROTHERQUE

STANDARD

£115 per head

Valid until 30th Sep 2021,
pre-order required



ARRIVAL SNACKS

Warm cheese straws

STARTERS

Marinated baby
artichokes, salsa verde

Baked goats cheese, peas
shoots, honey dressing

Bresaola, remoulade,
cornichons

MAIN COURSES

Aubergine caponata,
grilled polenta

Confit duck, puy lentils,
green sauce, aioli

Roast cod, romesco sauce,
angel hair chilli, crispy garlic

Served with gem salad
and buttered new potatoes

DESSERTS

Chocolate mousse,
brandy caramel,
crème fraîche

Hazelnut & raspberry cake,
Crème Chantilly

Fresh fruit salad,
halva, pistachio

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

Valid until 30th Sep 2021,
pre-order required



CANAPES

Smoked salmon rilette,
mustard cress

Beetroot, horseradish,
capers

Leek vinaigrette,
hazelnuts

STARTERS

Marinated tomatoes,
shallot, caperberries, basil

Cured trout,
horseradish cream,
parsley breadcrumbs

Steak tartare

MAIN COURSES

Baked celeriac, pickled
golden raisins, hazelnut,
watercress

Ribeye, garlic butter
(served pink)

Roast cod, brown butter,
capers, lemon

Served with buttered
spinach and potato
& sage gratin

DESSERTS

Pistachio & cherry jam
cake, crème fraîche

Chocolate semifreddo,
brandy prunes

Marinated pineapple
carpaccio, coconut sorbet,
crispy coconut

CHEESE

Brie, Crab apple jelly,
crackers

DRINKS PER PERSON

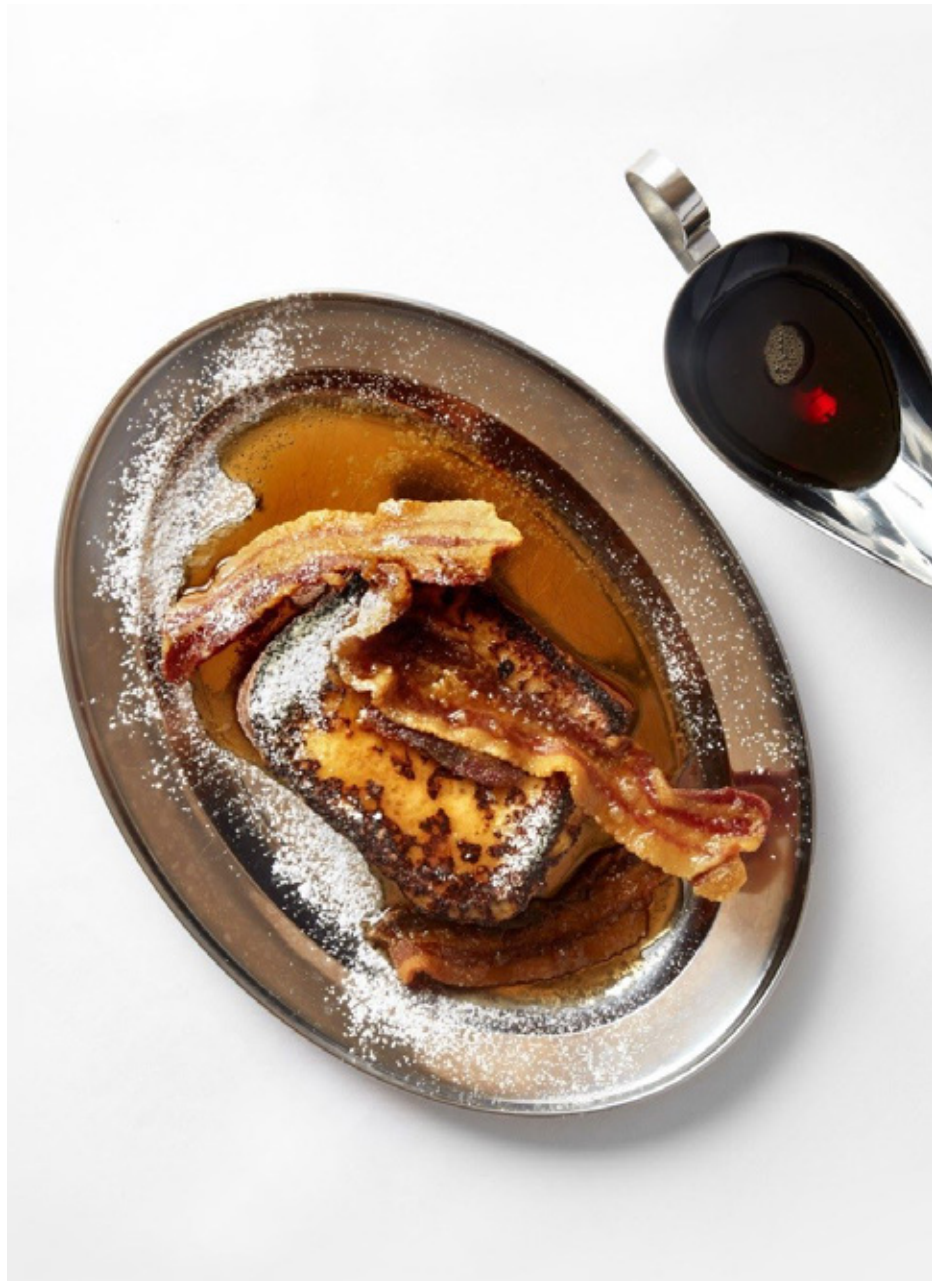
½ bottle of Champagne
½ bottle of wine
1 bottle of mineral water
Tea & filter coffee

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

CHAMPAGNE BRUNCH

£100 per head

Valid until 30th Sep 2021,
pre-order required



FAMILY STYLE BRUNCH

Rib-eye steak, fried eggs,
chimichurri (served pink)

Farinata, romesco,
avocado, rocket

French toast, bacon,
maple, syrup

Humita baked eggs,
peruvian green sauce

Served with layer
potatoes, crushed avocado
and boston baked beans

DESSERTS

French toast, chocolate
sauce, fruit

Poached peaches, raspber-
ry 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

Valid until 30th Sep 2021,
pre-order required



BUFFET SELECTION

Selection of breads & butter, Grissini, Carta di Musica

SNACKS

Nocellara olives, smoked almonds, homemade crisps, guindilla peppers

CHARCUTERIE

Prosciutto san Daniele, Cecina & Finocchiona

SALADS

Green bean, barley, spinach & lemon salad

Courgette, olive & basil salad

Potatoes, lemon & oregano dressing

MAINS

Roast chicken, aioli, jus

Hot smoked sea trout, beetroot & horseradish relish

DESSERTS

Chocolate mousse, cream

Hazelnut & raspberry cake, clotted cream

CHEESE

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

Valid until 30th Sep 2021

Unlimited drinks
and party food



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