

WEDDING  
RECEPTIONS

at

BISTROTHERQUE

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EVENTS

## A LA MODE

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Bistrotheque £145\*

ICA £175

Pre-order required

Sample menu



### ARRIVAL SNACKS

Warm cheese puffs

### STARTERS

Grilled beetroot,  
kalamata olives, grapes,  
pistachio, parsley oil (v)

Twice baked souffle,  
goats cheese picada

Cured sea bass,  
sauce vierge, radish

### MAIN COURSES

Mushroom  
bourguignon pie (v)

Confit duck, fennel  
& cornichon rem

Roast cod, shrimp,  
burnt butter

Served with gem salad  
and new potatoes

### DESSERTS

Walnut & orange cake,  
apricot cream, candied  
walnuts, honey

Chocolate mousse,  
brandy crème fraîche

Pear almond & walnut  
crumble, warmed spiced  
vegan cream (v)

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### DRINKS PER PERSON

2 cocktails  
½ bottle of wine  
½ bottle of mineral water

\* A 15% discretionary  
service charge will  
be added to your bill

## ADD ONS

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



### FOOD ADD ONS

Nuts, crisps, olives £6  
Warm cheese puffs £4 (3pp)  
Oysters £12 (3pp)  
Canapé £12 (3pp)  
Cheese course £15  
Party food £16 (2pp)

### DRINKS ADD ONS

Tea & filter coffee £3  
Espresso martinis £12  
Champagne toast £16  
Creamant toast £10  
Cocktail £12  
Soft cocktail £6

### OTHER ADD ONS

Xavior £480  
Small table flowers £30  
Medium table flowers £40  
Cockatoo performers  
from £1000  
50% Cockatoo furniture  
removal £1,000  
Production +20%  
on any supplier invoice

### UNLIMITED DRINKS PACKAGES

House cocktails,  
house beer, house wine,  
spirit & mix, Prosecco  
2 hours £55  
3 hours £70  
4 hours £80