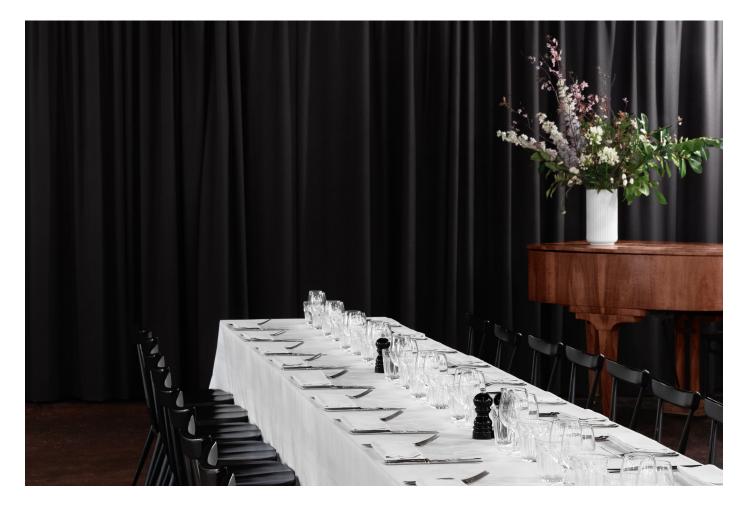




# BISTROTHEQUE PDR MENUS JANUARY 2020



# MENUS

## OPTION 1 £39 per person

Pick 1 dish per course (all your guests eat the same)

# OPTION 2 £45 per person

Pick 2 dishes per course (max 50 guests) Or pre-order (50 or more guests)

# OPTION 3

## £50 per person

Pick 3 dishes per course (max 40 guests) Or pre-order (40 or more guests)

# ADD ONS

#### ON ARRIVAL

+ CHAMPAGNE £15 per person

+ OYSTERS £6 per person

+ TRUFFLE COMTE GOUGÈRES £3 · 5 per person

+ ANCHOVY & PARMESAN CHEESE STRAWS £3 per person

+ CANAPES £18 per person (minimum 50 people)

#### SIDES

£5 per person Pick 2 dishes

Bitter leaf, lemon, walnut

Gem salad, mustard cream dressing

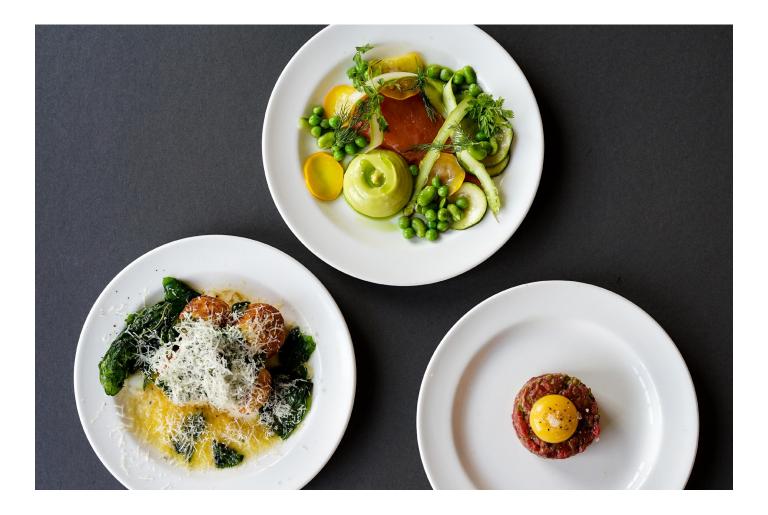
Buttered new potatoes, parsley

Hispi cabbage, butter, parsley

#### AFTERS

+ COFFEE & TEA £2 per person

+ ESPRESSO MARTINIS £9 · 5 per person



## STARTERS

Trout gravlax, celeriac remoulade

Steak tartare

Beetroot, pistachio, mint pistou

Leeks vinaigrette, toasted hazelnuts

Duck rillettes, duck fat toast, cornichons

Jerusalem artichokes, honey, goats curd, beer pickled onions

## MAINS

Chicken, confit garlic, rocket

Cod, confit potatoes, salsa verde

Potato & Comte pie, mustard and parsley sauce

Salmon, crab bisque, breadcrumbs

Confit celeriac, porcini sauce, salsa verde, almond crumb

Swaledale fillet steak, sauce au poivre (£18 supplement, pre-order required for groups of 30 or more)

## PUDDINGS

Chocolate tart, crème fraîche

Crème brûlée

Sticky toffee pudding, smoked butterscotch sauce

Candied quince, rice custard, brik pastry, hazelnut

Green apple sorbet, East London Liquor Company vodka

Cheese plate (£4 supplement)