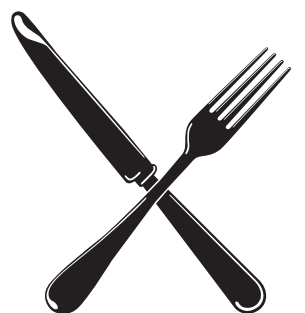


B I S T R O T H E Q U E

PRD

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MENUS
PRIVATE DINING ROOM



BISTROTHERQUE
PDR MENUS MARCH 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

Please find dishes
on the following page

DISHES



STARTERS

Trout gravlax, celeriac remoulade

Steak tartare

Beetroot, pistachio, mint pistou

Leeks vinaigrette, toasted hazelnuts

Ham hock & parsley terrine

MAINS

Chicken, confit garlic, rocket

Cod, confit potatoes, salsa verde

Potato & Comte pie, mustard and parsley sauce

Salmon, crab bisque, breadcrumbs

Breaded celeriac, wild mushrooms, salt baked red onion, puy lentils

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

PUDDINGS

Chocolate mousse, crème fraîche, honeycomb

Almond & plum jam tart, clotted cream

Seasonal sorbet coupe

Crème brûlée

Cheese plate
(£4 supplement)