

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

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MENUS
PRIVATE DINING ROOM



BISTROTHEQUE
PDR MENUS NOVEMBER 2019



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, orange,
breadcrumbs

Gem salad, herbs,
buttermilk dressing

Crushed new
potatoes,
garlic, lemon

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

Cured trout, pickled cauliflower, dill

Steak tartare

Purple sprouting broccoli, hollandaise, breadcrumbs

Leeks vinaigrette, toasted hazelnuts

Duck rillettes, dijon, cornichons

Roast squash, squash seed, pickled radicchio

MAINS

Chicken, confit garlic, rocket

Pollack, chilli, garlic, sage

Potato & Comte pie, mustard and parsley sauce

Salmon, crayfish, crispy sea purslane, breadcrumbs

Confit celeriac, wild mushroom, salsa verde, truffle

Swaledale fillet steak, garlic butter (£20 supplement, pre-order required for groups of 30 or more)

PUDDINGS

Frangipane tart, plum, crème fraîche

Crème brûlée

Sticky toffee pudding, smoked butterscotch sauce

Candied quince, rice custard, brik pastry, hazelnut

Cheese plate
(£4 supplement)