BISTROTHEQUE

EVENTS
À LA MODE
£140pp*
- Arrival cocktails x 2
  ½ bottle of wine
  ½ bottle of water
- Cheese puffs x 3
- Roast beetroot, orange, pomegranate, smoked almond
- Cured sea trout, sauce vierge, radish
- Steak tartare
- Roast baby chicken, jus, aioli
- Trout, almond, pickled grape, sorrel
- Farinata, candied squash, aji amarillo, pepitas
- Warm onion & Gruyere tart (8 slices)
- Roast chicken, jus aioli
- Harissa spiced cauliflower & chickpea stew, chermoula (v)
- Ras el hanout beetroot, wild rice, pomegranate molasses & pine nuts (v)
- Aubergine, freekeh, chickpeas, sun dried tomato, fennel seed & sesame dressing (v)
- Kale, lentils, romesco, preserved lemon dressing (v)
- Pecan carrot cake, black sesame, orange cream cheese
- Lemon & almond cake, vegan crème fraîche

PHOEBE BUFFAY
£115pp*
- Arrival cocktails x 2
  ½ bottle of wine
- Selection of breads
- Gordal olives, Torres crisps, Smoked almonds, broad beans, etc
- Charcuterie
- Warm onion & Gruyere tart (8 slices)
- Roast chicken, jus aioli
- Harissa spiced cauliflower & chickpea stew, chermoula (v)
- Ras el hanout beetroot, wild rice, pomegranate molasses & pine nuts (v)
- Aubergine, freekeh, chickpeas, sun dried tomato, fennel seed & sesame dressing (v)
- Kale, lentils, romesco, preserved lemon dressing (v)
- Pecan carrot cake, black sesame, orange cream cheese
- Lemon & almond cake, vegan crème fraîche

FRUIT DE MARE STREET
£140pp*
- Arrival cocktails x 2
  ½ bottle of Cremant
- ½ dozen oysters
- Garlic & spiced herb butter clams, crab claws & prawn bake, corn, aioli
- Layer potatoes
- Green salad
- Deep fried cosmo cake, cranberry sugar
- ALTERNATIVE MAIN
  White bean, chard & sundried tomato stew, rosemary pangrattato (v)

CHIC HEN
£85pp*
- Margaritas x 3
- Half Peruvian spiced chicken, green sauce
- Harissa spiced cauliflower & chickpea stew, chermoula (v)
- Humita, crispy corn, basil
- Green salad
- Chips
- Hot peach pie, vegan whipped cream

£145pp*
- Arrival cocktails x 2
  ½ bottle of wine
- Selection of breads
- Gordal olives, Torres crisps, Smoked almonds, broad beans, etc
- Charcuterie
- Warm onion & Gruyere tart (8 slices)
- Roast chicken, jus aioli
- Harissa spiced cauliflower & chickpea stew, chermoula (v)
- Ras el hanout beetroot, wild rice, pomegranate molasses & pine nuts (v)
- Aubergine, freekeh, chickpeas, sun dried tomato, fennel seed & sesame dressing (v)
- Kale, lentils, romesco, preserved lemon dressing (v)
- Pecan carrot cake, black sesame, orange cream cheese
- Lemon & almond cake, vegan crème fraîche

£125pp*
- Unlimited 4 hour drinks package
- Party food x 4 (choose 3 types)

£90pp*
- Unlimited 2 hour drinks package
- Canapes x 9 (choose 5 types)

*4% discretionary service charge will be added to your bill
# EXTRAS

## ARRIVAL

<table>
<thead>
<tr>
<th>Cheese puffs x 3 — 6</th>
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<tr>
<td>Canapes x 4 — 12</td>
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<tr>
<td>Oysters x 3 — 12</td>
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## CANAPE MENU

### Choose 3

### SAVOURY

#### NON VEGAN

- Chicken liver crostini, fig jam, crispy sage
- Smoked salmon, rye, pickle
- Gorgonzola, mascarpone & marsala, chives
- Steak tartare, truffle, parmesan

#### SAVOURY VEGAN

- Leek vinaigrette, hazelnuts (v)
- Tahini aubergine, sesame brittle (v)
- Herbed white bean, crostini, crispy sage, crostini, crispy sage (v)
- Panisse, vegan, tarragon mayo (v)

### SWEET

- Almond cookie, amarena cherry
- Raspberry & white chocolate pavlova

## CHEESE

### Cheese course — 15

- Mon’s cheeses
- Fruit cheese
- Crackers

## PARTY FOOD

### Choose 3

### SAVOURY VEGAN

- Panisse, vegan tarragon mayo
- Popcorn chicken “Parmigiana”
- Taramasalata, crisps, radish
-chorizo, caramelised onion & scamorza pastel
- Five cheese toastie on poilane sourdough, chilli jam

### SWEET

- Deep fried cosmo cake
- Peach pastel

## TOAST

| Crémant — 10 |
| Blanc de Blanc — 13 |
| Champagne — 16 |

## BEVERAGES

- House beer — 6
- House wine — 7.5
- House cocktail — 12
- House spirit & mix from — 8
- Hot drinks — 3.5

## PIANIST

- Xavior — 480
  - 3 hour set with breaks

## UNLIMITED DRINKS PACKAGE

- 2 hours — 55
- 3 hour — 70
- 4 hour — 80

## COCKTAILS

- Choice of 3 house cocktails

## WINES & FIZZ

- Viognier, French Ambush, Languedoc
  - Roussillon, FR
- Vénus de Pinchinat Rosé, Domaine
  - Pinchinat, FR
- La Linda Malbec, Bodega Luigi Bosca, AR
- Crémant de Loire, La Maison Neuve, FR

## BEER & CIDER

- Goodness Brewing Good Lager
- Goodness Brewing Yes! Session IPA
- Cidre Breton

## SPIRITS

- House spirits & mixers

## WHAT’S INCLUDED?

- Food & drink listed in the relevant package
- Room hire
- Kitchen and service teams
- Standard Bistrotheque serviceware
- White linen

## WHAT’S EXTRA?

- Dining tables & chairs
- Poseur tables
- (THE COCKATOO ONLY) Sound system, radio mic, DJ equipment, electric piano
- (BISTROTHEQUE DINING ROOM ONLY) Baby grand piano
- Performers
- Decorations
- Flowers
- Extra furniture
- Bespoke serviceware
- Security
- Cloakroom staff

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