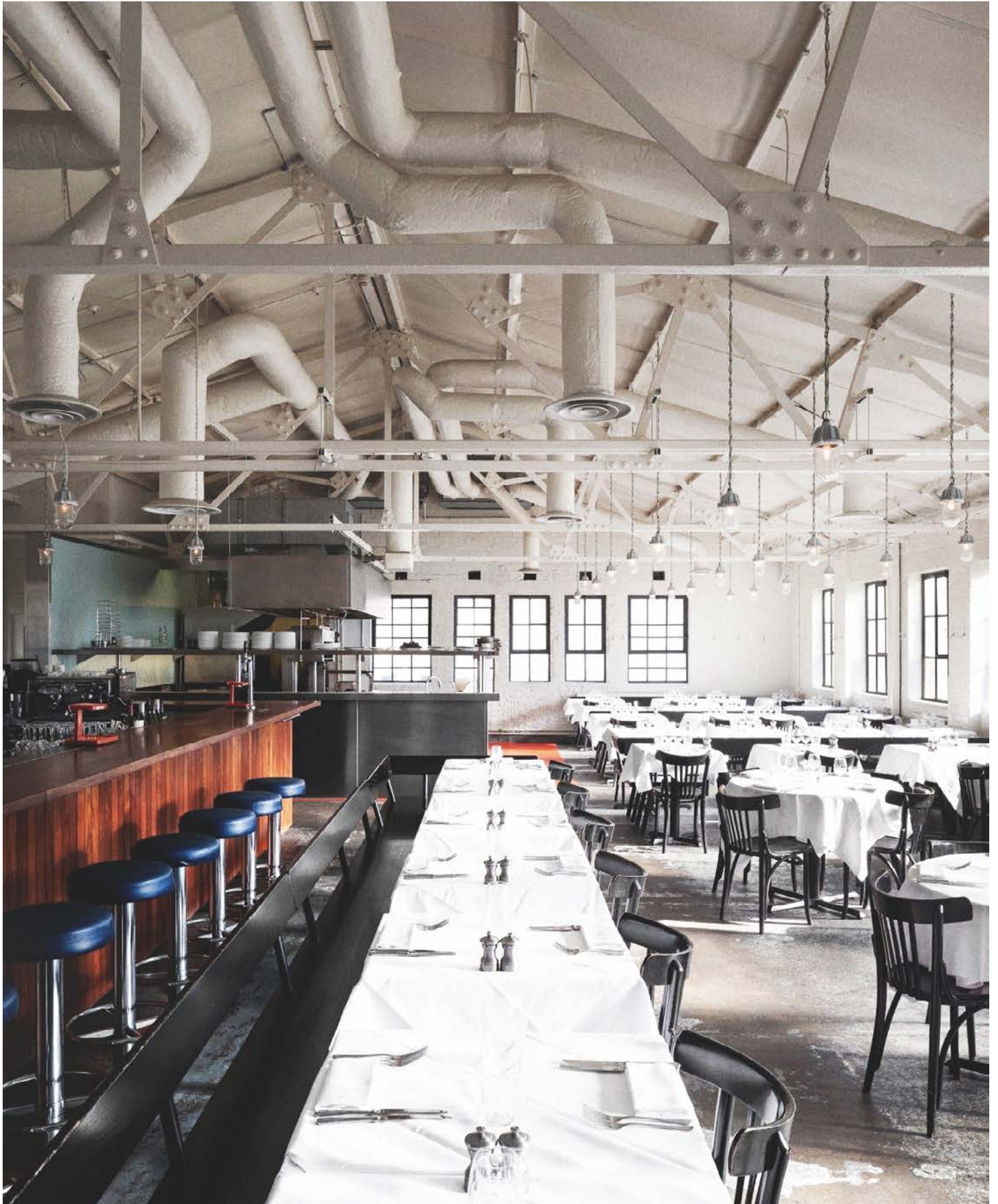


BISTROT HEQUE



EVENTS

À LA MODE

£145pp*

—
Arrival cocktails x 2
½ bottle of wine
½ bottle of water

—
Roast beetroot, blood
orange, pomegranate,
smoked almond

Grilled carrots,
herbed fava beans,
spiced honey

Steak tartare

—

Trout, almond,
pickled grape, sorrel

Porchetta, nduja,
salsa roja

Farinata,
fried pumpkin,
superstraccia, aji
Amarillo, pepitas

—

Hot peach pie, vegan
whipped cream (v)

Salted caramel
pannacotta

Black Forest
meringue glace

PHOEBE BUFFAY

£115pp*

—
Arrival cocktails x 2
½ bottle of wine

—
Selection of breads

Nocellara olives,
smoked almonds,
truffle crisps,
guindilla peppers (v)

Charcuterie

—

Roast chicken,
jus aioli

Warm onion
& Gruyere tart

Harissa spiced
cauliflower &
chickpea, 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 cream
cheese frosting (v)

FRUIT DE MARE STREET

£140pp*

—
½ bottle of Cremant

—

Garlic & herb butter
mussels, crab claws,
prawn & crayfish
bake, corn, aioli

Chips

Gem salad, lemon
dressing (v)

—

Hot peach pie, vegan
whipped cream (v)

—

ALTERNATIVE MAIN

White bean, chard &
sundried tomato stew,
rosemary pangrattato
(v)

CHIC HEN

£85pp*

—

Margaritas x 3

—

Half Peruvian spiced
chicken, green sauce

Squash & corn
pozole, adobo,
totopos (v)

Humita, crispy corn,
basil

Gem salad, lemon
dressing (v)

Chips

—

Peanut butter, jam
& chocolate bar (v)

Sea salt gooey
chocolate cookie

2 HOUR SOIREE

£90pp*

—

Unlimited 2 hour
drinks package

—

Canapes x 9
(choose 5 types)

4 HOUR FIESTA

£125pp*

—

Unlimited 4 hour
drinks package

—

Party food x 4
(choose 3 types)

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

EXTRAS

ARRIVAL	Cheese puffs x 3 — 6 Canapes x 4 — 12 Oysters x 3 — 12	PIANIST	Xavior — 480 3 hour set with breaks
CANAPE MENU Choose 3 Beetroot, horseradish, capers (v) Smoked salmon, rye, pickle Steak tartare, truffle, parmesan Leek vinaigrette, hazelnuts (v) Smoked carrot tartare, rye croute (v) Tahini aubergine, sesame brittle (v)	Herbed white bean crostini, crispy sage (v) Panisse, vegan tarragon mayo (v) Chicken liver crostini, fig jam, crispy sage Gorgonzola, mascarpone & marsala, chives Almond cookie, amarena cherry Raspberry & white chocolate pavlova	UNLIMITED DRINKS PACKAGE 2 hours — 55 3 hour — 70 4 hour — 80	COCKTAILS Choice of 3 house cocktails WINES & FIZZ Viogner, 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
CHEESE Cheese course — 15	Mon's cheeses Fruit cheese Crackers		BEER & CIDER Goodness Brewing Good Lager Goodness Brewing Yes! Session IPA Cidre Breton
PARTY FOOD	Party food x 2 — 16		SPIRITS House spirits & mixers
PARTY FOOD MENU Choose 3 Chorizo, caramelised onion & scamorza pastel Peperonata, sundried olives, mozzarella pastel (v) Mini burger Mushroom & radish bun (v) Crispy pig belly, soy mayo	Crispy squid bun, paprika mayo, coriander Battered hot dog, curry sauce, gherkin relish (v) Polenta fried aubergine, salsa roja, stracciatella bun (v) Cheese & frickle bun, mustard mayo (v) Deep fried cosmo cake, cranberry sugar	WHAT'S INCLUDED? Food & drink listed in the relevant package Room hire Kitchen and service teams Standard Bistrottheque serviceware White linen	Dining tables & chairs Poseur tables <small>(THE COCKATOO ONLY)</small> Sound system, radio mic, DJ equipment, electric piano <small>(BISTROTTHEQUE DINING ROOM ONLY)</small> Baby grand piano
TOAST	Crémant — 10 Blanc de Blanc — 13 Champagne — 16	WHAT'S EXTRA?	Performers Decorations Flowers Extra furniture Bespoke serviceware Security Cloakroom staff
BEVERAGES	House beer — 6 House wine — 7.5 House cocktail — 12 House spirit & mix from — 8 Dessert cocktail — 15 Hot drinks — 3.5		

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



BISTROTHERQUE
EVENTS