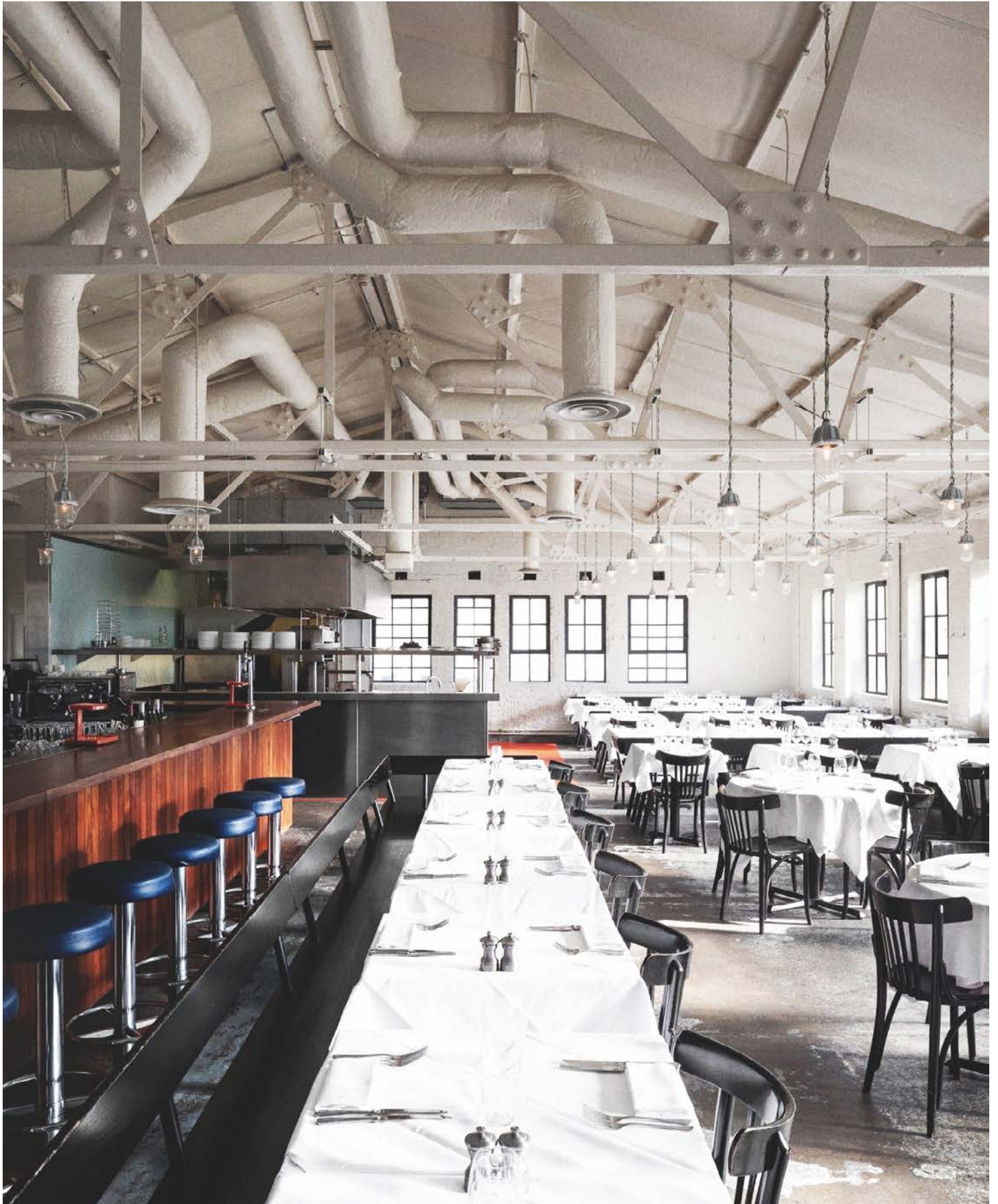


BISTROT HEQUE



EVENTS

À LA MODE

£145pp*

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

—
Roast beetroot,
orange, pomegranate,
smoked almond

Cured sea trout,
sauce vierge, radish

Steak tartare

—
Mole braised beef,
coriander,
spring onion

Trout, almond,
pickled grape, sorrel

Quince glazed
Jerusalem artichokes,
bitter leaf, walnut

Green salad

Buttered new potatoes

—
Bûche de Noël

Orange & salted
caramel panna cotta

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*

—
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

—
Garlic caramel
roast chicken,
gravy mayonnaise

Farinata, candied
squash, aji amarillo,
pepitas

Quince glazed
Jerusalem
artichokes, bitter
leaf, walnut

Cavolo nero, lemon
& garlic pangrattato

Green salad

Chips

—
Peaches, halva,
pistachio, raspberry
sorbet (v)

2 HOUR SOIRÉE

£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 — 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 (v) Panisse, vegan, tarragon mayo (v) SWEET 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 — SAVOURY VEGAN Panisse, vegan tarragon mayo Vegan battered hot dog, curry sauce, gherkin relish (v) Vegan cheese & onion toastie Peperonata, sundried olives, vegan mozzarella pastel (v)	SAVOURY NON VEGAN Popcorn chicken “Parmigiana” Taramasalata, crisps, radish Chorizo, caramelised onion & scamorza pastel Cheese toastie SWEET Deep fried cosmo cake Peach pastel	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 Champagne — 16	WHAT'S EXTRA?	Performers Decorations Flowers Extra furniture Bespoke serviceware Security Cloakroom staff
BEVERAGES	House beer — 9 House wine — 8 House cocktail — 12 House spirit & mix from — 8 Hot drinks — 3.5 Dessert cocktail — 15	*A 15% discretionary service charge will be added to your bill	



BISTROTHERQUE
EVENTS