

## Private Dining Menus

We offer a variety of seasonal set menus.

The examples below show the type of menus & dishes we offer.

Due to season and market availability, they are subject to change.

We will endeavour to notify you of any amendments in good time of your event and will offer a suitable alternative.

### Menu 1

3 Course Set Menu

Endive & French Bean Salad, Fourme d'Ambert

Confit de Canard, Saladaise Potatoes

Tarte du Jour

Filter Coffee & Petit Fours

£45.00

### Menu 2

3 Course Set Menu  
2 Choices per Course

Jambon Persillé, Céleriace Remoulade  
or Leek & Céleriace Soup

Roast Cod, Artichoke Barigoule, Braised Fennel  
or Ballotine of Chicken, Carrots, Sauce Jacqueline

Tarte du Jour

or Crème Brulée

Filter Coffee & Petit Fours

£50.00

### Menu 3

3 Course Set Menu

Leek & Céleriace Soup

Daube of Beef, Céleriace Purée

Crème Brulée

Filter Coffee & Petit Fours

£50.00

### Menu 4

3 Course Set Menu

House Cured Gravavlax, Sweet-cured Herring

Roast Duck, Braised Endive, Baby Turnips

Chocolate & Orange Mousse

Filter Coffee & Petit Fours

£60.00

### Menu 5

3 Course Set Menu

Roast Asparagus, Artichoke, Beetroot  
Goat Cheese & Rocket Salad

Wild Sea Bass, Courgette Purée, Red Peppers &  
Crushed Potatoes

Chocolate & Orange Mousse

Filter Coffee & Petit Fours

£60.00

### Menu 6

3 Course Set Menu

Seared Scallops, Seasonal Garnish

Pan-fried Beef Sirloin, Wild Mushrooms, Port Jus

Sauernes Custard, Rhubarb Compote

Filter Coffee & Petit Fours

£65.00

### Menu 7

3 Course Set Menu  
2 Choices per Course

Salade Gourmande

Frisée, Lollo Rosso, Walnuts, Lardons,  
Foie Gras, Smoked Duck Breast, Truffle Dressing

Pan-Fried Scallops, Seasonal Garnish

Roast Duck, Braised Endive & Baby Turnips

Fillet Steak, Port Jus with Potato Galette

Sauernes Custard, Rhubarb Compote

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£85.00

### Menu 8

4 Course Set Menu

Roast Asparagus, Artichoke, Beetroot  
Goat Cheese & Rocket Salad

Crab & Cucumber Salad with Red Peppers

Côte de Veau, Lemon & Sage

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£75.00

### Menu 9

3 Course Set Menu  
2 Choices per Course

Foie Gras 'au Torchon, Pear Chutney

Pan-Fried Scallops, Seasonal Garnish

Roast Saddle of Venison  
Root Vegetables, Madeira Jus

Wild Sea Bass, Courgette Purée, Red Peppers &  
Crushed Potatoes

Sauernes Custard, Rhubarb Compote

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£90.00

## Gougeres

Complimentary Gougeres  
provided with every menu

## Cheese

An additional cheese course  
can be added for £10.75.

## Notes

- Please choose one menu for your lunch or dinner. If you wish to mix menus please contact us for a personalised quote.
- If you would like to offer your guests the choice of multiple menus, please let us know and we can discuss options. Pre-orders may be required for some dishes.
- Where dishes are not garnished, seasonal vegetables and potatoes will be served.
- If you have any specific menu requirements, please contact the restaurant directly. Dietary requirements such as vegetarian dishes and gluten-free can be accommodated at no extra cost.
- For multiple choice menus, pre-orders may be required for some dishes.
- We can also suggest wines to compliment your menu choice. Our private dining wine list is available on our website: [www.boulestin.com/menus](http://www.boulestin.com/menus)

Contact:

0207 930 2030

Nicola Kersey: [nk@boulestin.com](mailto:nk@boulestin.com), Nicolas Schleich: [ns@boulestin.com](mailto:ns@boulestin.com)  
[www.boulestin.com/private-dining](http://www.boulestin.com/private-dining)