



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
Jerusalem Artichoke Soup
Sage, Beurre Noisette, Truffle, Walnuts
~
Assiette de Poussin
Butternut Squash Purée, Baby Leeks, Charred Carrots
~
Tarte Tatin
Filter Coffee & Petit Fours

£45.00

Menu 2

3 Course Set Menu
2 Choices per Course
Jambon Persillé, Céleriac Remoulade
Or
Jerusalem Artichoke Soup
Sage, Beurre Noisette, Truffle, Walnuts
~
Roast Cod, Hazelnut & Parsley Crust
Jerusalem Artichoke Panna Cotta, Sweetcorn, Dashi Reduction
Or
Duck Confit, Pommes Aligot
Thyme, Mushroom, Truffle & Shallot Sauce
~
Tarte du Jour Or Crème Brûlée
Filter Coffee & Petit Fours

£50.00

Menu 3

3 Course Set Menu
Severn & Wye Smoked Salmon, Caperberries,
Shallots, Soda Bread
~
Grilled Rump of Welsh Lamb, Dukkha
Bulgar Salad, Pomegranate, Dill, Smoked Aubergine
~
Crème Brûlée
Filter Coffee & Petit Fours

£55.00

Menu 4

3 Course Set Menu
House-cured Gravavlax, Potato Galette,
Pickled Cucumber, Horseradish & Dill Cream
~
Roast Duck Breast, Citrus Glaze
Braised Baby Gem, Ponzu Jus, Baby Veg
~
Tarte Légère aux Pommes
Filter Coffee & Petit Fours

£60.00

Menu 5

3 Course Set Menu
Artichoke & Squash Salad, Radicchio
Goat's Curd & Rocket Salad
~
Wild Brill, Swiss Chard,
Pickled Carrot, Mustard Beurre Blanc
~
Panna cotta, Ginger, Fresh Passion Fruit
Filter Coffee & Petit Fours

£60.00

Menu 6

3 Course Set Menu
Pan-fried Diver-caught Scallops, Beetroot Pickled Quail Eggs
Roast Baby Beets, Apple Purée, Pancetta, Calvados Jus
~
Pan-fried Basque Beef Sirloin, Wild Mushrooms
Pommes Anna, Port Jus
~
Sauternes Custard, Agen Prunes in Armagnac
Filter Coffee & Petit Fours

£65.00

Menu 7

3 Course Set Menu
2 Choices per Course
Seared Galicean Beef Carpaccio
Bloody Mary Jelly, Smoked Eel, Shallots
Or
Pan-fried Scallops, Seasonal Garnish
~
Pan-fried Turbot, Clam & Dill Whey Broth
Monk's Beard, Braised Radishes, Cucumber & Apple
Or
Iberico Pork Pluma (*served pink*), Black Hummus
Broccoli, Puffed Chickpeas & Red Pepper and Chorizo Salsa
~
Sauternes Custard, Agen Prunes in Armagnac
Or
Tarte Légère aux Pommes
Filter Coffee & Petit Fours

£85.00

Menu 8

4 Course Set Menu
Artichoke & Squash Salad, Radicchio
Goat's Curd & Rocket Salad
~
Crab & Cucumber with Red Pepper
Brown Crab Dressing
~
Roast Rack of Welsh Lamb, Fregola
Spinach & Parmesan, Bagna Claudia Sauce
~
Milk Chocolate & Earl Grey Mousse
Filter Coffee & Petit Fours

£75.00

Gougères

Complimentary Gougères
provided with every menu

Cheese

An additional cheese course
can be added for £10.75.

Menu 9

3 Course Set Menu
2 Choices per Course
Tuna Tartare, Compressed Watermelon
Avocado Mousse, Black Sesame Tuile
Or
Roast Duck Breast, Slow Cooked Egg Yolk
Smoked Duck, Pickled Mushroom, Asparagus, Cep Powder
~
Pan-fried Galicean Beef Fillet, Wild Mushrooms
Pommes Rôsti, Port Jus
Or
Roast Wild Seabass, Artichoke Barigoule
Saffron Potatoes
~
Sauternes Custard, Agen Prunes in Armagnac
Or
Tarte Légère aux Pommes
Filter Coffee & Petit Fours

£90.00

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
- Please note our fish is subject to market availability, as it is ethically sourced and not farmed. Therefore an alternative fish may have to be served to the one stated on the menu. We will of course give as much warning as possible
- if you have any specific menu requirements, please contact the restaurant directly. Dietary requirements such as vegetarian dishes and gluten-free can be accomodated at no extra cost. be accomodated 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

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