

BAR BOULUD

LONDON

FEAST AT BAR BOULUD

THE PERFECT MENU FOR A CONVIVIAL CELEBRATION!
OUR FAMILY-STYLE FEAST IS ROOTED IN TRADITIONAL FRENCH CUISINE
THE THREE-COURSE MENU BEGINS WITH AN ARRAY OF CLASSIC STARTERS FOR THE
TABLE TO SHARE, FOLLOWED BY A MAIN COURSE SERVED BY OUR CHEFS, AND
PLENTIFUL SIDES.
FINISH WITH A HOST OF TRADITIONAL DESSERTS.

£72 PER PERSON – MINIMUM 8 GUESTS

~ MENU ~ INCLUDES ALL BELOW

STARTERS

DÉGUSTATION DE CHARCUTERIE

TODAY'S SELECTION OF PÂTÉS, TERRINES, SLICED MEATS
SERVED WITH PICKLES & MUSTARDS

MEDITERRANEAN MEZZE

SPICY MOROCCAN HUMMUS, TZATZIKI, BABAGANOUSH

OCTOPUS A LA PLANCHA

MARCONA ALMONDS, ROCKET, JEREZ VINEGAR

"HORIATIKI" CLASSIC GREEK SALAD

RED ONION, KALAMATA OLIVES, FETA CHEESE

MAIN COURSE (FOR THE ENTIRE TABLE TO ENJOY)

COCHON DE LAIT

(12 GUESTS MINIMUM)

WHOLE ROASTED STUFFED SUCKLING PIG

OR

CÔTE DE BŒUF

28 DAY DRY AGED BLACK ANGUS RIBEYE

BÉARNAISE & PEPPERCORN SAUCE

OR

LOUP DE MER EN CROÛTE DE SEL

SEA BASS IN SALT CRUST, FENNEL, DILL, LEMON

GARNITURE

TENDERSTEM BROCCOLI A LA PLANCHA

MASHED POTATO

MIXED LEAF SALAD

DESSERT ET FROMAGE

BAKED ALASKA

PISTACHIO & VANILLA ICE CREAM, RASPBERRY SORBET

FRESH MERINGUE FLAMBÉED WITH KIRSCH

CHEF'S SELECTION OF ARTISANAL CHEESE

WITH SEASONAL GARNISH, SERVED WITH SEASONAL GARNISH

NO SUBSTITUTIONS. 3 WORKING DAYS NOTICE REQUIRED