

BAR BOULUD

LONDON

MEETING DAY AT BAR BOULUD

£52 PER GUEST

AVAILABLE MONDAY – FRIDAY BETWEEN 9AM – 6PM

MORNING AND AFTERNOON REFRESHMENTS
TEA, COFFEE, WATER AND MINI PASTRY

INCLUSIVE OF

MENU BOUCHON

MENU CHANGES WEEKLY, THE FOLLOWING IS A SAMPLE
VEGETARIAN OPTION AVAILABLE ON REQUEST

~ STARTER ~

SOUPE DE TOMATE

ROASTED TOMATO SOUP, FOCACCIA, PARMESAN, BASIL OIL

GÉSIEERS DE CANARD

SALAD OF WARM DUCK GIZZARDS, FRESH ORANGE, DUCK JUS

PÂTE BORDELAIS

PORK TERRINE, GIROLLE MUSHROOMS, RED WINE

~ MAIN COURSE ~

LOUP DE MER

SEABASS, SPICED RICE, PEPPERDEW COMPOTE

CHORIZO

SPICED PORK SAUSAGE, BABY SPINACH, LENTIL STEW

CAILLE GRILLÉE

GRILLED QUAIL, ROSEMARY POLENTA, CORNISH YARG & OLIVES, MUSTARD JUS

~ DESSERT ~

FORÊT NOIRE REVISITÉE

COCOA FLOURLESS, CHOCOLATE MOUSSE, GRIOTTINE AND CHANTILLY SWIRL

MOUSSE À LA NOIX DE COCO

COCONUT MOUSSE, EXOTIC FRUIT SALAD, CHOCOLATE BRANCH

ÎLE FLOTTANTE

STEAMED MERINGUE, MANGO & LIME BRUNOISE, EXOTIC CRÈME ANGLAISE

SIDES £10

(SERVES 4 GUESTS)

MIXED LEAF SALAD
KING OYSTER MUSHROOMS

POMMES FRITES
VEGETABLE JARDINIÈRE

SMART TV AVAILABLE ON REQUEST

PLEASE BE ADVISED THAT ALL PRICES ARE INCLUSIVE OF VAT, AND A FURTHER
DISCRETIONARY SERVICE CHARGE OF 12.5 % WILL BE ADDED TO YOUR BILL.

PLEASE LET US KNOW IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS AND WE SHALL BE DELIGHTED TO ASSIST YOU WITH DETAILED ALLERGEN INFORMATION
REGARDING ALL DISHES AND DRINKS ON OUR MENUS. KINDLY NOTE THAT OUR DISHES ARE NOT PRODUCED IN AN ENTIRELY ALLERGEN FREE ENVIRONMENT