

## Christmas Party Menus

### Menu 1

3 Course Set Menu

Prawn Cocktail  
~  
Ballotine of Chicken, Truffle Compote,  
*Girolles, Tarragon Jus*  
~  
Crème Brûlée  
Filter Coffee & Petit Fours

£50.00

### Menu 2

3 Course Set Menu  
2 Choices per Course

Salmon Gravavlax, Potato Galette  
Or  
Beetroot & Clementine Salad,  
*Goat's Curd, Watercress*  
~  
Roast Cod, Glazed Salsify,  
*Cime di Rapa, Mustard Velouté*  
Or  
Roast Leg of Lamb, Cumberland Sauce  
*Roasted Vegetables*  
~  
Tarte Tatin Or Cheesecake  
Filter Coffee & Petit Fours

£55.00

### Menu 3

3 Course Set Menu

Jerusalem Artichoke Soup,  
*Truffle & Beurre Noisette Tortellini*  
~  
Roast Duck Breast, Pearl Barley,  
*Shallots Confit, Sour Cherry Jus*  
~  
Praline Profiteroles  
Filter Coffee & Petit Fours

£60.00

### Menu 4

3 Course Set Menu  
2 Choices per Course

Hot Smoked Trout,  
*Beetroot, Horseradish*  
Or  
Jerusalem Artichoke Soup,  
*Truffle & Burned Butter Tortellini*  
~  
Wild Turbot, Cauliflower, Vanilla,  
*Curly Kale, Red Wine Reduction*  
Or  
Basque Sirloin of Beef, Sautéed Mushrooms,  
*Squash & Bonemarrow Purée, Turnips*  
~  
Sauternes Custard, Agen Prunes in Armagnac  
Or  
Seasonal Tart  
Filter Coffee & Petit Fours

£75.00

### Tasting Menu

Amuse Bouche  
Beetroot & Clementine Salad,  
*Goat's Curd, Watercress*  
Confit of Egg Yolk, Wild Mushroom Consommé,  
*Salt-baked Celeriac, Truffles*  
Saffron Scallop, Artichoke, Fennel  
*Green Olive Juice*  
Seared Foie Gras, Smoked Pear, Liquorice  
Roast Turbot, Vanilla & Cauliflower Purée  
*Pickled Purple Cauliflower, Baby Leek*  
Fillet of Beef, Smoked Bone Marrow & Oxtail,  
*Snails, Roast Squash Purée*  
Earl Grey Chocolate Mousse, Mint Granité,  
*Chocolate Sponge, Blackberry Gel, Almonds*

£120.00

### Menu 5

3 Course Set Menu  
2 Choices per Course

Tuna Tartare, Avocado, Chillies, Soya, Lime  
*Sesame & Ginger Dressing*  
Or  
Miso Glazed Roasted Quail, Pickled Quail Egg,  
*Green Tea Emulsion, Pea Shoots*  
~  
Venison, Roast Pear, Red Cabbage,  
*Braised Leeks, Chocolate Jus*  
Or  
Roast Wild Sea Bass, Artichoke Barigoule,  
*Saffron Potatoes*  
~  
Sauternes Custard, Agen Prunes in Armagnac  
Or  
Tarte Légère aux Pommes  
Filter Coffee & Petit Fours

£90.00

### Gougères

Complimentary Gougères  
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.
- 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.
  - 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)