

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

Gazpacho
Red Peppers, Cucumber, Croutons

~
Ballotine of Chicken, Pea Purée,
Baby Courgettes, Lemon Verbena Jus

~
Tarte du Jour
Filter Coffee & Petit Fours

£45.00

Menu 2

3 Course Set Menu
2 Choices per Course

Jambon Persillé, Céleriace Remoulade
Or

~
Gazpacho
Red Peppers, Cucumber, Croutons

~
Roast Cod, Sweetcorn Panna Cotta, Bacon
Red Peppers, Veal & Soy Jus
Or

~
Duck Confit, Bigarade Jus
Pommes Salardaise, Savoy Cabbage

~
Tarte Tatin Or Crème Brûlée

Filter Coffee & Petit Fours

£50.00

Menu 3

3 Course Set Menu

Severn & Wye Smoked Salmon, Caperberries,
Shallots, Soda Bread

~
Grilled Blackened Rump of Welsh Lamb
Freekeh, Peaches, Pistachios & Baby Aubergine, Balsamic

~
Crème Brûlée
Filter Coffee & Petit Fours

£55.00

Menu 4

3 Course Set Menu

House-cured Gravdax, 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 & Courgette Salad, Radicchio
Goat's Curd & Rocket Salad

~
Wild Brill, Swiss Chard,
Pickled Carrot, Mustard Beurre Blanc

~
Panacotta, Ginger, Fresh Passion Fruit
Filter Coffee & Petit Fours

£60.00

Menu 6

3 Course Set Menu

Ceviche of Scallops, Citrus & Ponzu,
Watermelon, Cucumber, Black Sesame Seeds

~
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

~
Wild Turbot, New Potatoes, Broccoli,
Girolles, Runner Beans

Or
Iberico Pork Pluma (*served pink*), Black Hummus,
Broccoli, Puffed Chickpeas & Red Pepper and Chirizo Salad

~
Sauternes Custard, Agen Prunes in Armagnac
Or

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£85.00

Menu 8

4 Course Set Menu

Artichoke & Courgette 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, Avocado, Chillies, Soya, Lime
Sesame & Ginger Dressing

Or
Miso Glazed Roasted Quail, Pickled Quail Egg,
Green Tea Emulsion, Pea Shoots

~
Pan-fried Galicean Beef Fillet, Wild Mushrooms,
Pommes Rôsti, Port Jus

Or
Roast Wild Seabass, Saffron Potatoes,
Romanesco, Crayfish & Elderflower Bisque

~
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 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

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