

BOULESTIN

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, Truffle
Caramelised Artichoke, Hazelnuts

Roast Red Leg Partridge, Cigar Smoked Blackberries
Giroles, Red Cabbage Purée, Whiskey Jus

Tarte Tatin

Filter Coffee & Petit Fours

£50

Menu 4

3 Course Set Menu

Gin Cured Salmon, Dill Buttermilk, Samphire
Pickled fennel, Apple, Horseradish

Roast Duck Breast, Citrus Glaze
Braised Baby gem, Ponzu Jus, baby Veg

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£65

Menu 7

3 Course Set Menu

2 Choices per Course

Seared Galician Beef Carpaccio
Bloody Mary Jelly, Smoked Eel, Shallots

Or

Grilled Octopus, Soya Beans, Beetroot
Octopus & Chicken Consommée, Wasabi, Chicken Crackling

Pan-fried Turbot, Clam & Dill Whey Broth
Monk's Beard, Braised Radish, Cucumber & Apple

Or

Grilled Iberico Pork Pluma, Pancetta & Potato Terrine
Boudin Noir, Leek, Granny Smith Gel

Sauternes Custard, Agen Prunes in Armagnac
Or

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£90

Menu 2

3 Course Set Menu

2 Choices per Course

Jambon Persillé, Picalilli Purée
Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

Or

Jerusalem Artichoke Soup, Truffle
Caramelised Artichoke, Hazelnuts

Roast Cod, Mussels, Rainbow Chard
Butternut Squash & Smoked Haddock Chowder

Or

Duck Confit, Gizzard
Sprout Tops, Root Vegetables & Cannellini Ragout

Tarte du Jour Or Crème Brulée

Filter Coffee & Petit Fours

£55

Menu 5

3 Course Set Menu

Bergamot & Fennel Salad, Feta
Endive, Watercress, Chilli

Wild Brill, Swiss Chard

Pickled Carrots, Mustard Beurre Blanc

Panna Cotta, Ginger, Fresh Passion Fruit

Filter Coffee & Petit Fours

£65

Menu 8

4 Course Set Menu

Bergamot & Fennel Salad, Feta
Endive, Watercress, Chilli

Crab, Granny Smith Apple

Grapefruit, Avocado

Roast Rack of Welsh Lamb, Wigmore Pana Cotta
Black Olive Soil, Artichoke, Romanesco, Pickle Radish

Salted Caramel Chocolate Mousse, Coffee Chantilly

Filter Coffee & Petit Fours

£80

Goujeres

Complimentary Goujères
Provided with every menu

Cheese

An additional cheese course
Can be added for £10.75

Menu 3

3 Course Set Menu

Severn & Wye Salmon, Caperberries
Shallots, Soda Bread

Grilled Rump of Welsh Lamb, Dukkha
Bulgar Salad, Pomegranate, Dill, Smoked Aubergine

Crème Brulée

Filter Coffee & Petit Fours

£60

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

£70

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 Galician Beef Fillet, Wild Mushrooms
Pommes Rösti, Port Jus

Or

Roast Sea Bass, Nasi Goreng
Pak Choi, Shimeji Mushroom, Kejap Manis Sauce

Sauternes Custard, Agen Prunes in Armagnac
Or

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£95

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

Contact:

0207 930 2030

Yurena: yb@boulestin.com

Joao: jo@boulestin.com,

www.boulestin.com/private-dining