

## 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  
*Sage, Beurre Noisette, Truffle, Walnuts*

~

Assiette de Poussin  
*Butternut Squash Purée, Baby Leeks, Charred Carrots*

~

Tarte Tatin

Filter Coffee & Petit Fours

£45.00

### Menu 2

3 Course Set Menu  
2 Choices per Course

Jambon Persillé, Céleriac Remoulade  
Or

Jerusalem Artichoke Soup  
*Sage, Beurre Noisette, Truffle, Walnuts*

~

Roast Cod, Hazelnut & Parsley Crust  
*Jerusalem Artichoke Panna Cotta, Sweetcorn, Dashi Reduction*

Or

Duck Confit, Pommes Aligot  
*Thyme, Mushroom, Truffle & Shallot Sauce*

~

Tarte du Jour Or Crème Brûlée

Filter Coffee & Petit Fours

£50.00

### Menu 3

3 Course Set Menu

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

~

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

~

Crème Brûlée

Filter Coffee & Petit Fours

£55.00

### Menu 4

3 Course Set Menu

House-cured Gravavlax, 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 & Squash Salad, Radicchio  
*Goat's Curd & Rocket Salad*

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

~

Panna cotta, Ginger, Fresh Passion Fruit

Filter Coffee & Petit Fours

£60.00

### 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

£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

~

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

Or

Iberico Pork Pluma (*served pink*), Black Hummus  
*Broccoli, Puffed Chickpeas & Red Pepper and Chorizo Salsa*

~

Sauternes Custard, Agen Prunes in Armagnac

Or

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£85.00

### Menu 8

4 Course Set Menu

Artichoke & Squash 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, Compressed Watermelon  
*Avocado Mousse, Black Sesame Tuile*

Or

Roast Duck Breast, Slow Cooked Egg Yolk  
*Smoked Duck, Pickled Mushroom, Asparagus, Cep Powder*

~

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

Or

Roast Wild Seabass, Artichoke Barigoule  
*Saffron Potatoes*

~

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](http://www.boulestin.com/menus)

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