

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

Watercress & Celeriac Soup
Blood Orange, Almonds, Goat's Curd

Ballotine of Poussin
Bourguignon Compote, Baby Carrots, Pancetta

Tarte Tatin

Filter Coffee & Petit Fours

£50

Menu 4

3 Course Set Menu

Gin cured Salmon, Dill Buttermilk
Pickled Fennel, Samphire

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

Matcha Cheese Cake, Plum & Yuzu Sorbet
Black Sesame Sponge, Sake Glaze

Filter Coffee & Petit Fours

£65

Menu 7

3 Course Set Menu

2 Choices per Course

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

Glazed Octopus, Rhubarb Gel
Roast Baby Beetroot, Watercress

Roast Turbot, Hay Baked Oyster
Lemon & Oyster Butter Sauce, Broccoli
Or

Leek Crusted Veal Loin
Creamed Leek, Wa

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, Piccalilli Purée
Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

Or

Watercress & Celeriac Soup
Blood Orange, Almonds, Goat's Curd

Roast Hake, Avocado Hummus
Broccoli, Zahter & Chorizo Salsa

Or

Confit de Canard
Pommes Saladaises, Jus Parisinne

Lime Tart, Coconut Marshmallow
Pineapple Gel

Or

Crème Brulée

Filter Coffee & Petit Fours

£55

Menu 5

3 Course Set Menu

Raspberry Salad, Gem Lettuce
Goat Cheese, Pistachio Granola

Wild Brill, Swiss Chard
Pickled Carrots, Mustard Beurre Blanc

Beignets, Hazelnut & Chocolate Ganache
Caramelised Banana, Rum Yoghurt

Filter Coffee & Petit Fours

£65

Menu 8

4 Course Set Menu

Raspberry Salad, Gem Lettuce
Goat Cheese, Pistachio Granola

Crab, Granny Smith Apple
Grapefruit, Avocado

Rack of Lamb, Asparagus
Petit Poisa la Francaise, Mint Jus

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, Sourdough

Dukkha Crusted Lamb Rump, Labneh
Spiced Cauliflower, Chickpeas, Zahter

Crème Brulée

Filter Coffee & Petit Fours

£60

Menu 6

3 Course Set Menu

Scallop Ceviche, Blood Orange
Celery, Red Onion, Chilli

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

Veal Carpaccio, Leek Ash
Walnut Ketchup, Rocket

Galician Beef Fillet, Wild Garlic Sauce
Jersey Royals, Morels, Nettles
Or

Roast Sea Bass, Wild Asparagus, Mousserons
White Asparagus Purée, Elderflower Beurre Blanc

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