

# 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

Gazpacho

Red Peppers, Cucumber, Sourdough Croutons

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

Islay Whiskey Steak Tartare

Confit Egg Yolk, Smoked Almonds, Parmesan

Or

Charred Octopus, Almond Taramasalata

Green Olives, Fig

Roast Turbot, Clams

White Asparagus, Pickled Strawberry

Or

Leek Crusted Veal Loin

Creamed Leek, Walnut Ketchup

Matcha Cheese Cake, Plum & Yuzu Sorbet

Nigori Sake, Black Sesame Sponge

Or

Beignets, Hazelnut & Chocolate Ganache

Caramelised Banana, Rum Yoghurt

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

Gazpacho

Red Peppers, Cucumber, Sourdough Croutons

Roast Cod, 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

Grilled Asparagus Salad, Roast Peach

Radicchio, Goat's Cheese

Wild Brill, Swiss Chard

Pickled Carrots, Mustard Beurre Blanc

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£65

### Menu 8

4 Course Set Menu

Grilled Asparagus Salad, Roast Peach

Radicchio, Goat's Cheese

White Crab & Fregola Salad

Marinated Grapefruit, Saffron Whey

Rack of Lamb, Hay-baked Celeriac

Wild Asparagus, Girolles, Mint Jus

Dark Chocolate Semifreddo

Pistachio Chantilly, Raspberry Meringue

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

Warm Cinnamon Doughnuts, Lime Curd

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

Roast Duck Breast, Slow Cooked Egg Yolk

Smoked Duck, Pickled Mushroom, Asparagus, Cep Powder

Galician Beef Fillet, Wild Garlic Sauce

Jersey Royals, Morels, Nettles

Or

Roast Wild Seabass, Artichoke Barigoule

Saffron Potatoes

Apricot & Elderflower Mille-Feuille

Almond Crème Pâtissière, Burnt Honey

Or

White Chocolate Mousse, Pimms Syrup

Strawberry & Cucumber Salsa, Mint

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

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