

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

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Ballotine of Poussin
Butternut Squash Purée, Baby Leeks, Charred Carrots

~

Tarte Tatin

Filter Coffee & Petit Fours

£45.00

Menu 4

3 Course Set Menu

House-cured Gravadlax, Potato Galette,
Pickled Cucumber, Horseradish & Dill Cream

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Roast Duck Breast, Citrus Glaze
Braised Baby Gem, Ponzu Jus, Baby Veg

~

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£60.00

Menu 7

3 Course Set Menu
2 Choices per Course

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

Or

Ponzu Grilled Octopus, Rhubarb
Clementine Gel, Baby Beetroot, Watercress

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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 2

3 Course Set Menu
2 Choices per Course

Jambon Persillé, Céleriac Remoulade
Or

Jerusalem Artichoke Soup
Sage, Beurre Noisette, Truffle, Walnuts

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Roast Cod, Shallot & Mushroom Ragout
Little Gem Lettuce, Trompette and Sorrel Pesto

Or

Duck Confit, Sauce Bigarade
Kale, Pommes Saladaises

~

Tarte du Jour Or Crème Brûlée

Filter Coffee & Petit Fours

£50.00

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

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Panna cotta, Ginger, Fresh Passion Fruit

Filter Coffee & Petit Fours

£60.00

Menu 8

4 Course Set Menu

Artichoke & Squash Salad, Radicchio
Goat's Curd & Rocket Salad

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Crab & Cucumber with Red Pepper
Brown Crab Dressing

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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 3

3 Course Set Menu

Severn & Wye Smoked Salmon, Caperberries
Shallots, Soda Bread

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

~

Crème Brûlée

Filter Coffee & Petit Fours

£55.00

Menu 6

3 Course Set Menu

Pan-fried Diver-caught Scallops, Beetroot Pickled Quail Eggs
Roast Baby Beets, Apple Purée, Pancetta, Calvados Jus

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Pan-fried Basque Beef Sirloin, Wild Mushrooms
Pommes Anna, Port Jus

~

Sauternes Custard, Agen Prunes in Armagnac

Filter Coffee & Petit Fours

£65.00

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

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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

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www.boulestin.com/private-dining