

BOULESTIN

Private Dining Menus

Christmas 2017

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

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

Whole Roasted Poussin
Truffle, Rosemary & Parmesan Polenta, Roast Chicken Jus

Crème Brûlée

Filter Coffee & Petit Fours

£50

Menu 4

3 Course Set Menu
2 Choices per Course

Gin Cured Salmon, Dill Buttermilk
Cucumber, Apple, Samphire
Or

Jerusalem Artichoke Soup
Pancetta, Black Beans, Truffle

Pan Fried Turbot, Mussel & Pumpkin Velouté
Celeriac, Cavolo Nero, Pumpkin Seed Granola
Or

Roast Basque Sirloin, Roast Cauliflower Fondant
Ceps, Cauliflower & Horseradish Puree, Sauce Bordelaise

Sauternes Custard, Agen Prunes in Armagnac
Or
Seasonal Tart

Filter Coffee & Petit Fours

£70

Menu 2

3 Course Set Menu
2 Choices per Course

Beetroot and Clementine Salad
Whipped Goats Curd, Watercress
Or

Smoked Salmon, Avocado Mousse
Caper Berries, Shallot, Soda Bread

Braised Lamb Shoulder
Pomme Boulangier, Swiss Chard, Rosemary Jus
Or

Roast Cod, Bouillabaisse Sauce
Sea Vegetables, Fennel, Saffron Potatoes

Tarte Tatin, Crème Normande
Or

Cardamom Cheesecake
Blackcurrant & Ginger Compote

Filter Coffee & Petit Fours

£55

Menu 3

3 Course Set Menu

Jerusalem Artichoke Soup
Pancetta, Black Beans, Truffle

Roast Duck Breast, Spiced Red Cabbage
Confit Duck, Baby Carrots, Drunken Cherry Jus

Praliné Profiteroles
Smoked Almonds, Crème Patisserie

Filter Coffee & Petit Fours

£60

Menu 5

4 Course Set Menu
2 Choices per Course
Fixed Middle Course

Tuna Tartare, Avocado Mousse
Compressed Watermelon, Soya, Lime, Black Sesame Tuile, Ginger
Or

Roast Duck Breast, Slow-Cooked Egg Yolk
Pickled Pied de Bleu, Smoked Duck, BBQ Leek, Cep Powder

Beetroot and Clementine Salad
Whipped Goats Curd, Watercress

Coffee Crusted Venison, Smoked Chestnut Puree
Potato & Pancetta Terrine, Chard Sprouts, Cassis Jus
Or

Roast Sea Bass, Jerusalem Artichoke
Pan Fried Squid, Gremolata, Squid Ink Tapenade

Sauternes Custard, Agen Prunes in Armagnac
Or

Tarte Legere aux Pommes

Filter Coffee & Petit Fours

£85

Christmas Tasting Menu

7 Course Set Menu

Dorset Crab & Grannysmith, Finger Limes
Avocado Mousse, Sesame Tuile, Parsley

Confit Egg Yolk, Mushroom Consommé
Salt Baked Celeriac & Truffle Puree, Cep

Snails, Oxtail, Smoked Bone Marrow
Cavolo Nero, Crisp Shallots, Oxtail Jus

Seared Foie Gras
Smoked Pear, Fennel, Liquorice

Roast Monkfish, Sweetcorn Pannacotta
Roast Chicken Dashi, Chicken Crackling, Bok Choi, Coriander

Roast Beef Fillet, Pressed Ox Cheek
Squash Puree, Turnip, Carrot

Cherry & White Chocolate Cremeux, Pistachio Macaroon
Kirsch Jelly, Drunken Sponge, Sour Cherry Jus

Filter Coffee & Petit Fours

£120

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