

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

Stuffed Ballotine Breast, Panko Crusted Thigh, Tagine Leg Aubergine and Saffron Purée, Courgette, Preserved Lemon

Tarte Tatin

Filter Coffee & Petit Fours

£50

Menu 4

3 Course Set Menu

Gin-cured Salmon, Dill Buttermilk, Samphire
Pickled Fennel, Apple, Horseradish

Roast Duck Breast, Citrus Glaze

Braised Baby Gem, Ponzu Jus, Baby Veg

Tarte Légère aux Pommes

Filter Coffee & Petit Fours

£65

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

Pan-fried Turbot, Clam & Dill Whey Broth

Monk's Beard, Braised Radishes, Cucumber & Apple

Or

Grilled Iberico Pork Pluma, Paprika Puree, Nakedli

Sweetcorn, Marjoram Jus (Cooked Pink)

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, Picalilli Purée

Shaved Cauliflower, Beetroot Quail Eggs, Pea Shoots

Or

Gazpacho

Red Pepper, Cucumber, Sourdough Croutons

Roast Cod, Shallot & Mushroom Ragout

Little Gem Lettuce, Trompette and Sorrel Pesto

Or

Duck Confit, Sauce Bigarade

Kale, Pommes Salardaises

Tarte du Jour Or Crème Brûlée

Filter Coffee & Petit Fours

£55

Menu 5

3 Course Set Menu

Asparagus & Grilled Peach Salad, Smoked Duck

Dandelion, Pea Shoots, Goat's Cheese

Wild Brill, Swiss Chard,

Pickled Carrots, Mustard Beurre Blanc

Panna Cotta, Ginger, Fresh Passion Fruit

Filter Coffee & Petit Fours

£65

Menu 8

4 Course Set Menu

Asparagus & Grilled Peach Salad, Smoked Duck

Dandelion, Pea Shoots, Goat's Cheese

Crab & Cucumber with Red Peppers

Brown Crab Dressing

Roast Rack of Welsh Lamb, Wigmore Panna Cotta

Black Olive Soil, Artichoke, Romanesco, pickled Radish

Milk Chocolate & Earl Grey Mousse

Filter Coffee & Petit Fours

£80

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, Capersberries

Shallots, Soda Bread

Grilled Rump of Welsh Lamb, Dukkha

Bulgar Salad, Pomegranate, Dill, Smoked Aubergine

Crème Brûlée

Filter Coffee & Petit Fours

£60

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

£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

Pan-fried Galicean Beef Fillet, Wild Mushrooms

Pommes Rösti, Port Jus

Or

Roast Wild Sea Bass, Artichoke Barigoule

Saffron Potatoes

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

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www.boulestin.com/private-dining