

PRIMEUR

LUNCH FOR LARGER BOOKINGS IN OUR MAIN RESTAURANT
DURING SATURDAY OR SUNDAY LUNCH SERVICE
SUMMER MENU 2025

AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 18 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE
MAIN COURSE AND DESSERT

£65 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

ROAST PORK BELLY, PEPPERS, ROASTIES & ROMESCO
COD*, GREEN BEANS, PEAS, BEURRE BLANC
ROAST CHICKEN, SALSA ROJO, TOMATO, BAKED RICE & MOJO VERDE
BRAISED LAMB SHOULDER, COURGETTE, NEW POTATO, MINT, OLIVES
& TAPENADE
BEEF WING RIB**, GRATIN DAUPHINOISE, GREEN SAUCE & GREEN SALAD

Individual guests with dietary requirements will be catered for with a dish from the
day's blackboard

*Fish may be replaced by another seasonal variety due to market availability.
You will be advised of this in advance.
**£10 Supplement per guest

PICK 1 FOR THE WHOLE TABLE

ORANGE CAKE, RHUBARB, CUSTARD, ALMONDS
BAKED CUSTARD, FRUIT COMPOTE
CHOCOLATE MOUSSE, CARAMEL SAUCE, PRALINE, CRÈME FRAÎCHE

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN
ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU - ASK FOR MORE
DETAILS WHEN MAKING YOUR BOOKING. GUESTS MAY NOT BRING IN FOOD
FROM OUTSIDE TO BE CONSUMED IN OUR RESTAURANT.

CHEESE IS ALSO AVAILABLE FOR £15 A PLATE ON THE DAY

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LUNCH FOR LARGER BOOKINGS IN OUR MAIN RESTAURANT
DURING SATURDAY OR SUNDAY LUNCH SERVICE
AUTUMN MENU FROM 1st OCTOBER 2025

AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 18 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE
MAIN COURSE AND DESSERT

£65 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

ROAST CHICKEN, PUMPKIN AND CHESTNUT GRATIN, GREEN SAUCE, SALAD
PORCHETTA, WHITE BEANS, ANCHOVY AND CIME DI RAPA
HAKE, MUSSELS, LEEKS & TARRAGON BUTTER SAUCE
LAMB SHOULDER, BRAISED RADICCHIO, CELERIAC, OLIVES, SALMORIGLIO
BEEF WING RIB*, DUCK FAT POTATOES, PICKLED WALNUT, WATERCRESS
*£10 supplement per guest
Individual guests with dietary requirements will be catered for with a dish from the
day's blackboard

PICK 1 FOR THE WHOLE TABLE

CHOCOLATE MOUSSE CRÈME FRAÎCHE, GRIOTTINE CHERRIES
CITRUS, ORANGE CAKE & CUSTARD
STICKY TOFFEE PUDDING, CLOTTED CREAM

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LARGE LUNCH DINING TERMS & FAQs

Thank you for your interest in booking a lunch in our main dining room at Primeur.

As the restaurant closes at 4.30pm while we prepare for dinner service, we recommend sitting down before 1pm to fully enjoy your lunch at a relaxed pace.

As the restaurant is a communal space, we respectfully request that guests do not bring any decorations, balloons or other table adornments.

We require any changes to the number of guests or dietary requirements in the party to be made by email with at least 72 hours notice. Your final bill will be based on this number.

We require your card details to guarantee your reservation. A cancellation within 72 hours of the reservation will incur a £250 fee. Any guests who 'no-show' will forfeit the full cost of the menu.

A 12.5% service charge will be added to your bill.

**Regrettably due to the setup of our small kitchen with overlapping chef sections, we are unable to guarantee the total absence of allergens through cross contamination.
Please ask us if you need more information about allergens.**

To enquire about availability in our main dining room for larger numbers at lunch and making a booking, please contact us:

PRIVATEDINING@PRIMEURN5.CO.UK