

# PRIMEUR

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

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## SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

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### 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 (£75) DUCK FAT POTATOES, PICKLED WALNUT, WATERCRESS

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### 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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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.

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

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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:

[PRIVATE DINING@PRIMEURN5.CO.UK](mailto:PRIVATE DINING@PRIMEURN5.CO.UK)