PRIMEUR

EXCLUSIVE HIRE

AVAILABLE FOR UP TO 34 GUESTS SEATED AT TABLES ONLY
OR UP TO 51 GUESTS INCLUDING OUR COUNTER SEATING.

A MENU OF SNACKS, SHARING PLATES AND A SINGLE
FAMILY STYLE MAIN COURSE AND DESSERT

SEASONAL MENU
from October 2026
£75 PER HEAD

SNACKS
SALTED ALMONDS (£4 per bowl)
OLIVES (£6.50 per bowl)
PANISSE (£7.50 per plate)

SHARING PLATES (Choose 4 options)
BEETROOTS, WALNUTS & GOATS CURD
MOZZARELLA, CIMA DI RAPA, PINE NUTS & RAISINS
SPICED CARROTS, LABNEH, SUNFLOWER SEEDS
SMOKED COD'S ROE, PURPLE SPROUTING BROCCOLI
CURED TROUT, HORSERADISH, CRÈME FRAÎCHE, WATERCRESS
JAMON, CELERIAC REMOULADE

MAIN COURSE (Choose ONE option for the whole party)
ROAST CHICKEN, LEEKS, MUSHROOMS & TARRAGON
PORCHETTA, LENTILS, PUMPKIN, CHESTNUTS & SAGE
BRAISED LAMB SHOULDER, WHITE BEANS, SPINACH, SALSA VERDE
POACHED TROUT, WATERCRESS VELOUTÉ, PINK FIR POTATO
BOUILLABAISSE, SAFFRON POTATO, ROUILLE

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

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DESSERT (Choose ONE option for the whole party)
BAKED CUSTARD, RED WINE POACHED FRUIT, SABLÉ
CHOCOLATE MOUSSE, CRÈME FRAÎCHE, GRIOTTINE CHERRIES
STICKY TOFFEE PUDDING, CLOTTED CREAM

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 PER PLATE

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

PRIMEUR

EXCLUSIVE HIRE TERMS & FAQS

Thank you for your interest in dining at Primeur.

We require a deposit of £1000 to secure your date.
This will be redeemed against your final bill.
In case of cancellation, we require 8 weeks notice.
We have a minimum spend policy of £3,500 plus
service charge at 12.5%

We will arrange a meeting between you, the Head Chef and the General Manager to discuss and decide your menu and drinks choice for your event.
Any changes to the number of guests or dietary requirements in the party to be made by email with at least 7 days notice.
Your final bill will be based on this number.

Availability for your event is as follows:
Monday, lunch 12-5pm or dinner 6-11pm
Tuesday, lunch 12-4.30pm
Wednesday, lunch 12-4.30pm
Thursday, lunch 12-4.30pm
Friday, lunch 12-4.30pm

Unfortunately, we are unable to offer Primeur for exclusive hire outside of these days/time.

Regrettably due to the setup of our 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.

We look forward to your visit!

To enquire about availability and making a booking,
please use the form on our website:
primeurn5.co.uk

PRIMEUR