

PRIMEUR

EXCLUSIVE HIRE

SPRING SUMMER 2026

Available from April 2026

AVAILABLE FOR 34 GUESTS SEATED AT TABLES AND A TOTAL SEATED CAPACITY OF 51 GUESTS INCLUDING OUR COUNTER SEATING.

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

£75 PER HEAD

CANAPÉS

SALTED ALMONDS (£4 a bowl)

OLIVES (£4 a bowl)

PANISSE, PARMESAN & SAGE (£5 a plate)

TO SHARE (CHOOSE 4)

TOMATOES, OLIVES & ANCHOVIES

CERVELLE DE CANUT, WALNUTS & CRUDITÉS

MUSHROOMS À LA GRECQUE

SMOKED CODS ROE, GRILLED FRIGGITELLI PEPPERS

CURED TROUT, HORSERADISH, CRÈME FRAÎCHE & WATERCRESS

ASPARAGUS, SAUCE GRIBICHE

LARGE PLATES

(Choose ONE option for the whole party)

COD LOIN, ROAST TOMATOES, CRAB BISQUE

BEEF SIRLOIN*, ROAST POTATOES, SEASONAL VEGETABLES

COQ AU RIESLING, BRAISED BEANS, WILD MUSHROOMS

ROAST PORK BELLY, LENTIL & DRAGONCELLO

CONFIT DUCK GRAND MARE, POMMES PURÉE

**£10 Supplement per guest*

Dietary requirements will be catered for separately

DESSERT

(Choose ONE option for the whole party)

STICKY TOFFEE PUDDING, CLOTTED CREAM

CHOCOLATE MOUSSE, SALTED CARAMEL, NUT PRALINE

VANILLA SET CREAM, SEASONAL FRUITS

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.

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 A PLATE

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 £3500 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

