

# PRIMEUR

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

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

## SEASONAL MENU

From April 2026

£65 PER HEAD

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### SNACKS

SALTED ALMONDS (£4 per bowl)

OLIVES (£6.50 per bowl)

PANISSE (£7.50 per plate)

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### SHARING PLATES

A SELECTION OF SHARING PLATES FROM THE DAY'S BLACKBOARD MENU

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### MAIN COURSE - CHOOSE 1 FOR THE WHOLE TABLE

COD, ROAST TOMATOES, CRAB BISQUE

BEEF SIRLOIN\*, ROAST POTATOES, SEASONAL VEGETABLES

COQ AU RIESLING, BRAISED BEANS, WILD MUSHROOMS

ROAST PORK BELLY, LENTILS & DRAGONCELLO

CONFIT DUCK GRAND MERE, POMMES PUREE

*\*£10 Supplement per guest*

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

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### DESSERT - CHOOSE 1 FOR THE WHOLE TABLE

LEMON TART, CRÈME FRAÎCHE

STICKY TOFFEE PUDDING, CLOTTED CREAM

CHOCOLATE MOUSSE, SALTED CARAMEL, NUT PRALINE

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CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 PER PLATE

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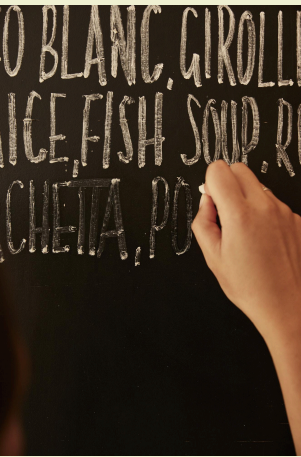
CELEBRATION CAKES ARE AVAILABLE TO ORDER FROM OUR BAKERY JOLENE  
AS AN ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.

PLEASE ASK FOR DETAILS WHEN MAKING YOUR BOOKING.

UNFORTUNATELY GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE  
CONSUMED IN OUR RESTAURANT.

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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:

[primeurn5.co.uk](http://primeurn5.co.uk)