

PRIMEUR

PRIVATE DINING ROOM

SEASONAL MENU

FOR ALL BOOKINGS FOR AUTUMN WINTER 2025-26

AVAILABLE FROM 1ST OCTOBER 2025

*AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 12 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 & CHESTNUT GRATIN, GREEN SAUCE, SALAD
PORCHETTA, WHITE BEANS, ANCHOVY & CIME DI RAPA
WHOLE FISH, 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

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN
ALTERNATIVE TO DESSERT OR IN 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 AT £15 A PLATE

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PRIVATE DINING ROOM

FEASTING MENU

FOR ALL BOOKINGS FOR AUTUMN WINTER 2025-26

AVAILABLE FROM 1ST OCTOBER 2025

*AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 12 GUESTS
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE
MAIN COURSE AND DESSERT*

£100 PER HEAD

SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

PICK 1 FOR THE WHOLE TABLE

VENISON, SMOKED SAUSAGE, RED WINE, POLENTA
ROAST CHICKEN, VIN JAUNE, MORELS & MASH
BEEF WING RIB, ROQUEFORT BUTTER, POMME ANNA, WATERCRESS SALAD
WHOLE SUCKLING PIG, POTATO, APPLE SAUCE, CIDER SAUCE
BOUILLABAISSE, SAFFRON, FENNEL & ROUILLE

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

PICK 1 FOR THE WHOLE TABLE

BAKED ALASKA
CHOCOLATE ST EMILION
CRÈME CARAMEL & PRUNES

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PRIVATE DINING TERMS & FAQs

Thank you for your interest in dining at Primeur.

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.

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

We are licensed until 10.30pm and the restaurant must be vacated by 4.30pm at lunch and 11pm at dinner. Plan to arrive between 12-1.30pm at lunch and 6-7.30pm at dinner to enjoy the private room to its fullest.

The maximum capacity of the private room is 12 guests. The minimum number of guests is 8 - tables of seven or fewer can be booked in the main dining room.

We will require your card details to guarantee your reservation. In the case of cancellation with less than 72 hours notice we regrettably must charge a £200 penalty to cover the costs of purchased ingredients. Any guests who 'no-show' will forfeit the full cost of the menu.

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 of our private dining room and making a booking, please contact us:

PRIVATEDINING@PRIMEURN5.CO.UK

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