PRIMEUR

EXCLUSIVE HIRE

CHRISTMAS MENU
16 November - 30 December 2026
£85 PER HEAD

SNACKS
PANISSE, FRIED SAGE, PARMESAN (£8 per plate)
CHARCUTERIE (£11.00 per plate)
FRIED POTATOES, CRÈME FRAÎCHE & CAVIAR (£4.5 each)

SHARING PLATES (Choose FOUR 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)
HERB FED CHICKEN, FONDANT POTATO, WILD MUSHROOMS
ROAST PORK BELLY, PURPLE SPROUTING BROCCOL, RAISINS
BOUILLABAISSE, ROUILLE, CROÛTONS
BRAISED FEATHERBLADE, MASH, ROAST CARROTS

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)
WARM STICKY TOFFEE PUDDING, CARAMEL, CLOTTED CREAM
BAKED CUSTARD, CITRUS & ALMONDS
CHOCOLATE MOUSSE, BRANDY PRUNES, CRÈME FRAÎCHE

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.

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