

PRIMEUR

EXCLUSIVE HIRE

AUTUMN WINTER 2025-26

Available from October 2025

**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)

WINTER TOMATOES, FENNEL & SALMORIGLIO
MOZZARELLA, CIMA DI RAPA, OLIVES & CAPERS
BITTER LEAVES, CITRUS, ALMOND
SMOKED CODS ROE, PURPLE SPROUTING BROCCOLI
CURED TROUT, HORSERADISH, CRÈME FRAÎCHE, WATERCRESS
MORTEAUX SAUSAGE AND LENTILS VINAIGRETTE

LARGE PLATES

(Choose ONE option for the whole party)

ROAST CHICKEN, CHORIZO BAKED RICE, OLIVES AND AIOLI
BRAISED LAMB SHOULDER, CELERIAC GRATIN, RADICCHIO, MINT SAUCE,
PORCHETTA, WHITE BEANS, ANCHOVY SAUCE AND CIME DI RAPA
POACHED TROUT, WATERCRESS VELOUTE, PINK FIR POTATO
HAKE, MUSSELS, LEEKS & TARRAGON BUTTER SAUCE

(Dietary requirements will be catered for separately)

DESSERT

(Choose ONE option for the whole party)

WINTER TRIFLE
CHOCOLATE MOUSSE, CRÈME FRAÎCHE, GRIOTTINE CHERRIES
STICKY TOFFEE PUDDING, CLOTTED CREAM

**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 contact us:

EXCLUSIVEHIRE@BRUTALL.CO.UK

PRIMEUR

