

PRIMEUR

EXCLUSIVE HIRE

AVAILABLE FOR UP TO 34 GUESTS SEATED AT TABLES ONLY
OR UP TO 51 GUESTS INCLUDING OUR COUNTER SEATING.

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

SEASONAL MENU

from April 2026

£75 PER HEAD

SNACKS

SALTED ALMONDS (£4 per bowl)

OLIVES (£6.50 per bowl)

PANISSE (£7.50 per plate)

SHARING PLATES (Choose 4 options)

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

MAIN COURSE (Choose ONE option for the whole party)

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 MARE, POMMES PURÉE

*£10 Supplement per guest

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

DESSERT (Choose ONE option for the whole party)

STICKY TOFFEE PUDDING, CLOTTED CREAM

CHOCOLATE MOUSSE, SALTED CARAMEL, NUT PRALINE

VANILLA SET CREAM, SEASONAL FRUITS

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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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 £3,500 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

