

PRIMEUR

PRIVATE DINING ROOM

SEASONAL MENU

FOR ALL BOOKINGS FOR SPRING SUMMER 2026

AVAILABLE FROM 31ST MARCH 2026

**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

COD LOIN, 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 PURÉE

**£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

LEMON TART, CRÈME FRAÎCHE
STICKY TOFFEE PUDDING, CLOTTED CREAM
CHOCOLATE MOUSSE, SALTED CARAMEL, NUT PRALINE

**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

PRIMEUR

PRIVATE DINING ROOM

FEASTING MENU

FOR ALL BOOKINGS FOR SPRING SUMMER 2026

AVAILABLE FROM 31ST MARCH 2026

**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

WHOLE SUCKLING PIG, ROAST ONION, ALMOND ROMESCO
ROAST GUINEA FOWL, CREAMED MUSHROOMS, SUMMER TRUFFLE
BEEF WING RIB*, POMMES ANNA, SAUCE BORDELAISE
WILD SEA BASS**, AMALFI LEMON, FRICASSÉE OF SPRING VEGETABLES
BOUILLABAISSE, SAFFRON, FENNEL & ROUILLE

**£10 Supplement per guest*

***Fish may be replaced by another seasonal variety due to market availability. You will be advised of this in advance.*

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

PICK 1 FOR THE WHOLE TABLE

PISTACHIO & ALMOND FRANGIPANE TART, CRÈME FRAÎCHE
CHOCOLATE ST ÉMILION
CHOUX BUN, SUMMER BERRIES, HAZELNUT ICECREAM

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CHEESE IS ALSO AVAILABLE ON REQUEST AT £15 A PLATE

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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:

<https://www.primeurn5.co.uk/private-dining>

PRIMEUR

