

PRIMEUR

EXCLUSIVE HIRE

SPRING SUMMER 2025

Available from March 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 (£5 a plate)

TO SHARE (CHOOSE 4)

ROASTED TOMATO, FENNEL & TAPENADE
COURGETTE, MOZZARELLA, MINT & LEMON
SPICED BRAISED PIATTONI, FETA & OLIVES
CURED TROUT, PEAS, SPRING ONION, CRÈME FRAICHE
CUCUMBER & NEW POTATO SALAD, MUSTARD VINAIGRETTE
HONEY GLAZED HAM & CARROT RAPÉES

LARGE PLATES

(Choose ONE option for the whole party)

ROAST CHICKEN, CONFIT GARLIC, ROAST POTATOES, GREEN BEAN
& BABY GEM SALAD
BRAISED LAMB SHOULDER, BORLOTTI BEANS, SLOW ROAST TOMATO
& SALSA VERDE
PORCHETTA, PAPRIKA LENTILS, ROAST AUBERGINE, PEPPERS & SALSA ROSSA
BAKED HAKE, POTATO, FENNEL & ANCHOVY AL FORNO, SALMORIGLIO
COD, NEW POTATO, CUCUMBER, MUSSELS, TARRAGON BEURRE BLANC
(Dietary requirements will be catered for separately)

DESSERT

(Choose ONE option for the whole party)

CHOCOLATE ST.EMILION, CRÈME FRAÎCHE
ORANGE CAKE, SEASONAL FRUIT, CUSTARD
BAKED CUSTARD FLAN, PRUNES, 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

