

PRIMEUR

EXCLUSIVE HIRE

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

OLIVES (£4 a bowl)
PANISSE (£5 a plate)
BOQUERONES (£7 a plate)

TO SHARE (CHOOSE 4)

BRAISED COURGETTES, RICOTTA, MINT & PANGRITATA
ROAST ONION, GOAT'S CURD & ALMONDS
SMOKED COD'S ROE, BABY GEM & SPRING ONION
BAKED TOMATOES, CREAM & MINT
MOZZARELLA, BRAISED GREENS, CHILLI & GARLIC
CURED TROUT, CUCUMBER, FENNEL & LEMON SALAD

LARGE PLATES

(Choose ONE option for the whole party)

HAKE, PINK FIRS, LEEKS, TARRAGON & BUTTER SAUCE
PORCHETTA, BORLOTTI BEANS, TOMATO & SALSIA VERDE
BRAISED LAMB SHOULDER, SPRING VEGETABLES, NEW POTATOES & MINT
ROAST CHICKEN, FENNEL, POTATOES & PRESERVED LEMON
POACHED TROUT, COURGETTES, MINT & CREAM
(Dietary requirements will be catered for separately)

DESSERT

(Choose ONE option for the whole party)

CHOUX BUNS, CRÈME DIPLOMAT, CHOCOLATE SAUCE
BAKED CUSTARD, SEASONAL FRUITS & ALMONDS
PAVLOVA, RHUBARB, STEM GINGER CREAM

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS
AN ADDITION TO YOUR MENU - PLEASE ASK FOR MORE DETAILS WHEN
MAKING YOUR BOOKING. UNFORTUNATELY 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 & FAOS

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 £5000 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

