

LE PETIT *bee bar*



CHRISTMAS PARTY BROCHURE

LE PETIT BEEFBAR

Part of the globally recognised collection of Beefbar restaurants, Le Petit Beefbar is a jewel in the crown of the Chelsea neighbourhood. In an elegant yet cosy setting, the menu is designed to be comforting and luxurious. The Street Food to Share takes inspiration from ingredients and recipes all over the world and showcases premium beef.

To follow, "Beefbar classics" aka amazing main courses made with the best beef cuts such as American Wagyu ribeye and Irish grass-fed filet, all available with Beefbar's signature and unique La Sauce Beefbar, made with butter, herbs, truffle and an extract of the "Sauce Originale Relais de Paris".

OUR PRIVATE ROOMS

Our first floor can accommodate up to 25 guests seated and 40 standing. The ground floor can accommodate to 45 guests seated and 60 standing.

The entire venue can accommodate up to 70 seated or 100 standing.

Our private dining room (PDR) can accommodate up to 20 guests seated.









MINIMUM SPEND

1ST FLOOR

LUNCH

Monday to Friday £1500

Saturday-Sunday £ 2500

DINNER

Sunday to Tuesday £ 3000

Wednesday- Thursday £ 4000

Friday-Saturday £ 5000

*All with addition
of 15% service charge*

PRIVATE DINING ROOM (PDR)

LUNCH

Monday to Sunday £ 1500

DINNER

Monday to Thursday and Sunday £ 2500

Friday and Saturday £ 3000

*All with addition
of 15% service charge*



CHRISTMAS MENUS

80€

JINGLE BELLS MENU

– STARTERS TO SHARE –

NEW STYLE CRUDO SALMON SASHIMI

Soya, yuzu, sesame oil and

&

SIGNATURE KOREAN BAO BUN

Beef smoked in jasmine tea

Or

MISO SPINACH SALAD

Green bean, pear, Manchego and miso ^(v)

– MAIN COURSE –

PARADISE PEPPER FILLET

Pepper crusted beef fillet and Paradise pepper sauce

Or

STEAMED GINGER SEA BASS

Imperial soy sauce fillet and fresh ginger

Or

VEGAN STEAK FRITES ^(v)

Flank steak, Sauce Beefbar and French fries

– DESSERT –

CHEESECAKE

With burnt apple purée, hazelnut crust

Or

POACHED PINEAPPLE ^(v)

Sweet pineapple poached in blueberry juice

110€

WHITE CHRISTMAS MENU

A GLASS OF BUBBLY

– STARTERS TO SHARE –

NEW STYLE CRUDO SALMON SASHIMI

Soya, yuzu, sesame oil and

&

SIGNATURE KOREAN BAO BUN

Beef smoked in jasmine tea

Or

MISO SPINACH SALAD

Green bean, pear, Manchego and miso ^(v)

– MAIN COURSE –

BEEFBAR WELLINGTON ^(min 8 people)

Roast beef fat potatoes, honey rosemary carrots, buttered winter greens,
braised red cabbage and red wine jus

Or

CAPON

Capon ballotine stuffed with wild mushrooms and black truffle,
served with jus and baby vegetables

Or

STEAMED GINGER SEA BASS

Imperial soy sauce fillet and fresh ginger

Or

VEGAN STEAK FRITES ^(v)

– DESSERT –

FRENCH TOAST

Yoghurt ice cream and salted caramel sauce

Or

POACHED PINEAPPLE ^(v)

Sweet pineapple poached in blueberry juice



Please contact us on 02045801219 or reservations@lepetitbb.co.uk
with your requirements and we will assist you with all details.

27 Cale Street, London SW3 3QP
beefbar.com

