



PIED À TERRE

Christmas

RESERVATIONS

020 7636 1178

reservations@pied-a-terre.co.uk



FEATURES

- A Private Dining Room for up to 16 guests
- Chef's Table for up to 8 guests
- Exclusive Hire of the Main Restaurant available for up to 40 guests
- Exclusive Hire of ground floor restaurant for up to 50 guests
- Champagne and Canapés on arrival for your guests
- A wide selection of menus from 2 - 10 courses, we can even create bespoke menus
- Exclusive gift bags and unique personalisation for your special booking



MENUS

A la Carte
from £65pp

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Seasonal Festive Menu
£75pp

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Tasting Menu
£105pp

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Vegetarian & Vegan
Tasting Menu
£94pp

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Chefs Discovery Menu
£145pp

A LA CARTE MENU

FROM £65PP

Starters

Signature Starter: Smoked Quail/ Celeriac/ Winter Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk

King Prawn Tartare/ Yuzu/ Kale/ Black Quinoa/ Home Pickled Samphire

Seared Cuttlefish/ Spinach/ Coeur de Boeuf Tomato/ Shellfish and Mastiha

Seared Foie-Gras/ Carrot Velouté/Ginger/Greek Trahana/ Pickled Celery/ Toasted Oats (Supplement £10.00)

Carrot Veloute/Ginger/ Greek Trahana/ Pickled Celery/ Toasted Oats (V)

Autumn 'Garden of Eden' (V)

Mains

Gighia Halibut/ Seaweed/ Crushed Potatoes/ Mussels/ Sea Urchin/ Saffron

John Dory/Hearts of Palm/ Homemade Tandoori/ Razor Clams

Fricassée of Baby Gem Lettuce

Agneau à la Grecque/ Smoked Aubergine/ Shoulder Ferrero Rocher/ Greek Yogurt/ Cucumber/Rosemary Jus/ Black Truffled Stones

Oxford Black and Sandy Assiette of Pork/ Sweet Pomme Purée/Watercress/ Girolles/ Grape Must Sauce

Jerusalem Artichoke- Crushed, Purée, Crisp/ Sauternes/Shimiji/Pain d'Epices (V)

Stuffed Tomato with Jasmine Rice/ Onion/ Mint/ Dill/Burnt Red Pepper and Black Garlic Consommé (V)

Desserts

Bramley Apple Terrine/ Banana Cake/ Cocoa/ Orange Sorbet/ 100% Chocolate Mousse/ Lemon Balm

Pineapple Plantation Rum Baba/ Olive Oil Confit Pineapple/ Clotted Cream/ Coriander/ Caviar Maldon Salt

Milk Chocolate Namelaka/ Salted Caramel/ Pretzel/ Almonds/ Whiskey Ice Cream

British Raspberry Millefeuille/Ivoire Chocolate/ Candied Pistachios/ Elderflower Mousse Farm HouseCheeses

For 8+ Guests we offer Reduced A la Carte;
Please choose 3 dishes from each course to be offered for
your reservation.
£65pp for Starter and Main
£80pp for 3 courses

SAMPLE ONLY

SEASONAL FESTIVE
MENU
£75PP

Canapés

-

Veal Sweetbreads/ Ciboulette Pomme Purée/ Wild
Mushroom Velouté

-

Gighia Halibut/ Seaweed/ Crushed Potatoes/
Mussels/ Sea Urchin/ Saffron

-

Partridge/ Pears/ Homemade Pickled Redcurrants/
Celeriac/ Bread Sauce

-

Lime Sorbet/ Beurre Noisette Streusel/ Greek Yoghurt
Foam

-

Bouche de Noël/ Chestnuts/ Douglas Fir/ Cranberries

-

Petit Fours

SAMPLE ONLY

TASTING MENU

£105PP

Canapés

-

Light Trout Mousse/ Mango/ Cucumber/ Royal Oscietra
Caviar/ Lobster Oil

-

King Prawn Tartare/ Yuzu/ Kale/ Black Quinoa/ Home
Pickled Samphire

-

Seared Cuttlefish/ Spinach/ Coeur de Boeuf/ Tomato/
Shellfish and Mastiha

-

John Dory/Hearts of Palm/ Homemade Tandoori/
Razor Clams/Fricassée of Baby Gem Lettuce

-

Quail/ Celeriac/ Winter
Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk

-

Selected Cheese/
Charcoal Lavoche/ Pedro Ximenez

-

Lime Sorbet/ Beurre Noisette Streusal/ Greek Yoghurt Foam

-

Pineapple Plantation Rum Baba/ Olive Oil
Confit Pineapple/ Clotted Cream/ Coriander/ Caviar
Maldon Salt

-

Petit Fours

SAMPLE ONLY

VEGETARIAN TASTING MENU

£94PP

Canapés

-

Autumn 'Garden of Eden'

-

Carrot Velouté/ Ginger/
Greek Trahana/ Pickled Celery/ Toasted Oats

-

Stuffed Tomato with Jasmine
Rice/ Onion/ Mint/ Dill/ Burnt Red Pepper and
Black Garlic Consommé

-

Jerusalem Artichoke-
Crushed, Purée, Crisp/ Sauternes/Shimiji/Pain d'Epices

-

Organic Spelt Risotto/ Coconut/ Saffron/ Puffed Rice

-

Selected Cheese/
Charcoal Lavoche/ Madeira

-

Lime Sorbet/ Beurre Noisette Streusal/ Greek Yoghurt Foam

-

Pineapple Plantation Rum Baba/
Olive Oil Confit Pineapple/ Clotted Cream/Coriander/ Caviar
Maldon Salt

-

Petit Fours

SAMPLE ONLY



VEGAN TASTING MENU

£94PP

Canapés

-

Autumn 'Garden of Eden'

-

Carrot Velouté/ Ginger/
Pickled Celery/ Toasted Oats

-

Stuffed Tomato with Jasmine
Rice/ Onion/ Mint/ Dill/ Burnt Red Pepper and
Black Garlic Consommé

-

Jerusalem Artichoke-
Crushed, Purée, Crisp/ Sauternes/Shimiji/Pain d'Epices

-

Organic Spelt Risotto/ Coconut/ Saffron/ Puffed Rice

-

Selected Vegan Cheese/
Charcoal Lavoche/ Pedro Ximénez

-

Lime Sorbet/ Beurre Noisette Streusal/ Lime Zest

-

Bramley Apple Terrine/ Banana Cake/ Cocoa/ Orange
Sorbet/ 100% Chocolate Mousse/ Lemon Balm

-

Petit Fours

SAMPLE ONLY

CHEF'S DISCOVERY MENU £145PP

Our Head Chef Asimakis will design a completely bespoke surprise menu with his selection of 10-courses based on the freshest and most prime ingredients available on the day.

