

# 1909 *Richoux*



14-15 LANGHAM PLACE, LONDON W1B 2QS

PRIVATE DINING & EVENTS

# GROUP DINING IN THE HEART OF LONDON

WHATEVER THE OCCASION - FROM CELEBRATORY  
DINNERS AND EVENTS, TO COCKTAIL PARTIES AND  
CANAPÉ RECEPTIONS - RICHOUX PROVIDES THE  
PERFECT SETTING, WITH A RANGE OF MENUS TO  
SUIT EVERY DINER.

OUR EXPERT TEAM IS ON HAND TO ASSIST  
WITH ALL THE ARRANGEMENTS.



## FOOD AND DRINK AT RICHOUX

Rooted in Parisian café culture, our menu combines French classics and international favourites, with a focus on provenance. Guided by our Head Chef, mixologists, and expert sommelier, our dedicated events team is on hand to curate an unforgettable dining experience tailored to you.

\*Please note, our menus are seasonal and change over the course of the year; for samples, see the following page. We will always endeavour to accommodate any special request or dietary requirement.

# Richoux

## SET MENU £39 per person

### FOR THE TABLE

GOUGÈRES  
Choux Pastry, Gruyère Cheese (v)

### STARTER CHOOSE ONE

FRENCH ONION SOUP  
Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)

BEEF TARTARE  
Diced Longhorn Beef rump, Classic Accoutrement, Egg Yolk

SALMON RILLETTE  
Smoked & Mi-cuit Salmon, Crème Fraîche, Lemon Zest

### MAIN COURSE CHOOSE ONE

CHICKEN PAILLARD  
Flattened Breast, Sauce Vierge, Toasted Almonds

MUSHROOM RIGATONI  
Ceps, Madeira Crème, Thyme Pangrattato (v)

BŒUF BOURGUIGNON  
Braised Beef, Smoked Lardons, Red Wine Jus

### SIDES

POMME PURÉE (v)	5	SANDY CARROTS	5
POMME FRITES (v)	5	Honey & Mustard (v)	
MIXED SALAD (v)	5	CHARRED BROCCOLI	5
		Lemon Dressing, Nigella Seeds (v)	

### DESSERT CHOOSE ONE

HAZELNUT  
PARIS BREST

FRAISIER  
CAKE

CHOCOLATE  
OPERA CAKE

### ADD

375ML CARAFE OF WHITE OR RED WINE +17PP  
Maison Belanger



Many of our dishes can be substituted to your allergen requirements - please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

# Richoux

## CHAMPAGNE & COCKTAILS

VEUVE CLICQUOT YELLOW LABEL BRUT NV  
France, Champagne Blend

### MADELEINE

Chase original, Cedro & Vanilla, Acacia Honey Clarified Madeleine

### PECHE

Tanqueray Dry, Fortified Peach, Hibiscus

MOMENT OF CLARITY (LOW ABV)  
Seedlip Grove, Maple & Cucumber, Fever Tree Light Tonic

## CANAPÉS

### PRAWN COCKTAIL

Baby Gem Leaf, Prawn, Marie Rose Sauce, Espellete, Lemon balm

### BEEF TARTARE EN CROUTE

CROQUE MONSIEUR  
Tourchon Ham, Comte Cheese

### DEVILLED EGGS

SALMON RILLETTE BLINIS  
Rillettes, Keta Caviar

PUMPERNICKEL BREAD EN CROUTE  
Lyonnaise Onions, Goat Curd, Micro Thyme



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V VEGETARIAN VE VEGAN

# Richoux

## SET MENU £46 per person

### FOR THE TABLE

WARM SOURDOUGH BREAD & GOUGÈRES  
Choux Pastry, Gruyère Cheese (v)

### STARTER CHOOSE ONE

FRENCH ONION SOUP  
Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)

BEEF TARTARE  
Diced Longhorn Beef Rump, Classic Accoutrement, Egg Yolk

SALMON RILLETTE  
Smoked & Mi-cuit Salmon, Crème Fraîche, Lemon Zest

TRUFFLE CROQUE MONSIEUR  
Black Truffle, Béchamel, Comte Cheese, Grated Truffle (v)

### MAIN COURSE CHOOSE ONE

CHICKEN PAILLARD  
Flattened Breast, Sauce Vierge, Toasted Almonds

STEAK FRITES  
Onglet Steak, Choice of Sauce, French Fries

LOBSTER THERMIDOR  
Half Lobster, Bisque Bechamel, Lemon Breadcrumbs (£10 Supplement)

MUSHROOM RIGATONI  
Ceps, Madeira Crème, Thyme Pangrattato (v)

### SIDES

POMME PURÉE (v)	5	SANDY CARROTS	5
POMME FRITES (v)	5	Honey & Mustard (v)	
MIXED SALAD (v)	5	CHARRED BROCCOLI	5
		Lemon Dressing, Nigella Seeds (v)	

### DESSERT CHOOSE ONE

HAZELNUT  
PARIS BREST

CHOCOLATE MOUSSE  
For the Whole Table Only  
Hazelnut Praline, Arbequina Olive Oil

FRAISIER  
CAKE

### ADD

375ML CARAFE OF WHITE OR RED WINE +17PP  
Maison Belanger



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# THE SPECIAL TOUCHES

To elevate your event, we are pleased to arrange the following bespoke options:

PLACE CARDS

DJS & LIVE MUSIC

FLORISTRY

AV EQUIPMENT

PHOTOGRAPHERS

PERSONALISED MENUS

COCKTAIL MASTERCLASSES

BALLOONS

WINE TASTING EVENTS

CELEBRATION CAKE

## THE MAIN DINING ROOM

50 seated - 80 standing

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Spacious yet intimate, the Main Dining Room is a remarkably flexible event space.

We can host a standing reception for up to 80 guests or a seated dinner for 50.





## THE RICHOUX BAR

34 seated - 80 standing

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Flooded with light and with views of bustling Regent Street.

Anchored by our statement marble bar, this is the perfect space for a cocktail and canapé reception for 80 guests, or an informal dinner for 34.

FOR MORE INFORMATION,  
PLEASE CONTACT JAN COKER  
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WEBSITE  
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INSTAGRAM  
@RICHOUXRESTAURANTS

