

LE PETIT CITRON

FOR PARTIES OF 10-12

A SHORTENED MENU WILL BE PRESENTED ON THE TABLE FOR GUESTS TO CHOOSE FROM
ON THE DAY OF THE EVENT

FOR PARTIES OF 12 & MORE

A PRE-ORDER IS REQUIRED ALONG WITH ALLERGENS, DIETARY REQUIREMENTS
& WINE CHOICE, DUE WITH GUESTS NAME AND CHOICE 1 WEEK IN ADVANCE OF THE BOOKING .

WHOLE & EXCLUSIVE HIRE

LOOKING FOR AN EXCLUSIVE EVENT. WE OFFER A BESPOKE PACKAGE TO SUIT YOUR NEEDS
TAKE OVER THE WHOLE RESTAURANT AND ENJOY YOU OWN PERSONALISED PARTY FOR UP TO 70 GUESTS.

EXTRAS FOR THE TABLE

(ALL PRICED AS THE À LA CARTE)

DRINKS RECEPTION

CHAMPAGNE GALLIMARD / CRÉMANT DE LOIRE

WATER

MINERAL WATER STILL OR SPARKLING 100CL

NIBBLES

MAIS GRAS DE CANARD (DUCK FAT POPCORN) / PANISSE DE L'ESTAQUE

SIDES

SALADE AUX NOIX / FRENCH BEANS & PERSILLADE

EXTRA COURSE

PLATEAU DE FROMAGE

COFFEE & TEAS

CAFÉ FILTRÉ & THÉS MARIAGRES FRÈRES / QUATRE QUART (MINI LEMON CAKE)

TERMS & CONDITIONS

£25 PER PERSON DEPOSIT REQUIRED TO SECURE THE BOOKING

NON REFUNDABLE 48 HOURS BEFORE THE BOOKING IN THE CASE OF A CANCELLATION

Once we have confirmed availability of the date, we will provisionally hold the date for 2 days.

Confirmation of final numbers is required 48 hours before the date of the function.

Should your party subsequently reduce in size, we reserve the right to charge for the original number of guests.

ALLERGIES OR DIETARY REQUIREMENTS,

**Please note all our produce is home made
and therefore this is a live kitchen where nuts & other
highly allergic ingredients are used**

A 13.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

BACS OR CARD PAYMENTS ONLY

***WHOLE HIRE PRICES 2024**

(MINIMUM SPEND)

MONDAY-THURSDAY LUNCH £2,500

FRIDAY-SUNDAY LUNCH £3,500

MONDAY-THURSDAY DINNER £4,500

FRIDAY-SUNDAY DINNER £5,500

(PRICES INCLUDE VAT AT 20%)

MENU A. PRIX FIXE

3 COURSES £35

WARM BAGUETTE & OLIVES FOR THE TABLE

POTAGE DU MAISON*

Seasonal soup with garlic croutons

SALADE DE CHÈVRE CHAUD*

Warm salad of goat's cheese

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ROAST HAKE FILLET

French beans & tapenade

CHARGRILLED MINUTE STEAK

Garlic butter, frites, watercress & shallot salad

SEASONAL RAGOUT OF VEGETABLES**

Vegan aioli & rice

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PETIT CITRON*

Meringue, compôte and candied citrus

PETIT POT AU CHOCOLAT*

Sablé biscuit

****plant based *vegetarian**

Allergens & intolerances, please advise us

A 13.5% discretionary service charge will be added to your total bill

Please note we are card payments only

MENU B. CLASSIC

3 COURSES £45

WARM BAGUETTE & OLIVES FOR THE TABLE

POTAGE DU MAISON*

Seasonal soup with garlic croutons

SAUMON FUMÉ

Smoked salmon, crème fraîche, sourdough toast & wholegrain mustard dressing

FROMAGE BEIGNETS

Comté & Parmesan fritters, chive crème fraîche

SALADE DE CHÈVRE CHAUD*

Warm salad of goat's cheese & walnuts

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SEARED SEA BASS FILLET, PERSILLADE & LEMON

CONFIT DE CANARD & GRATIN DAUPHINOIS

CHARGRILLED ONGLET STEAK (SUPPLEMENT 7.50)

Garlic butter, frites, watercress & shallot salad

SEASONAL RAGOUT OF VEGETABLES, VEGAN AÏOLI & RICE**

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PETIT CITRON*

Meringue, compôte and candied citrus

CRÈME BRULÉE*

Madagascan vanilla custard

PLATEAU DE FROMAGE* (SUPPLEMENT 4.50)

Selection of French cheeses, walnuts & apple chutney

PETIT POT AU CHOCOLAT*

Sablé biscuit

****plant based *vegetarian**

Allergens & intolerances, please advise us.

13.5% discretionary service charge will be added to your bill

MENU C. PROVENÇAL

57.50

FOR THE TABLE.....

WARM BAGUETTE & OLIVES HERBES DE PROVENCE

PANISSE DE L'ESTAQUE

Fried chickpea chips

ANCHOÏADE CROÛTONS*

Anchovy relish, walnuts & eggs

LA SOUPE DE POISSON

Rustic mediterranean fish soup with tomato, saffron & Pernod

or

ESCARGOTS AU BEURRE PERSILLÉ

6 Burgundy snails out of their shells, served with a parsley & garlic butter

CONFIT DE CANARD

Slow cooked duck leg, seasonally garnished & gratin dauphinois

or

250G CHARGRILLED ONGLET STEAK

Butchers cut steak, Provençal butter (anchovy & caper), frites, watercress & shallot salad

CRÈME BRULÉE

Madagascan vanilla custard with a burnt sugar topping

or

RHUM BABA AUX RAISINS

Rum soaked raisin brioche with crème Chantilly

Tables of 6 or more only. Whole table must have the menu..

A 13.5% discretionary service charge will be added to your total bill