

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

EXTRAS FOR THE TABLE

(ALL PRICED AS THE À LA CARTE)

MAIS GRAS DE CANARD (DUCK FAT POPCORN)

PANISSE DE L'ESTAQUE

SALADE AUX NOIX

FRENCH BEANS & PERSILLADE

PLATEAU DE FROMAGE

CHAMPAGNE GALLIMARD RECEPTION

CRÉMANT DE BOURGOGNE RECEPTION

CAFÉ FILTRÉ & THÉS MARIAGRES FRÈRES

MINERAL WATER 75CL

CELEBRATORY CHOCOLATE TORTE MAISON FOR THE TABLE (POA)

TERMS & CONDITIONS

50% DEPOSIT REQUIRED TO SECURE THE BOOKING

NON REFUNDABLE 72 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 7 days. If we do not hear back from you by the agreed date, the booking will automatically be released.

We require a minimum of 72 hours notice of cancellation.

Failure to give notice in this period will result in the loss of the deposit.

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.

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY REQUIREMENTS,

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

A 12.5% 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 £3500

MONDAY-THURSDAY DINNER £4500

FRIDAY-SUNDAY DINNER £5500

MENU A. PRIX FIXE

3 COURSES £29.50

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

Socca Niçoise**

Chickpea flour pancake, seasonally garnished

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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 12.5% discretionary service charge will be added to your total bill

Please note we are card payments only

MENU B. CLASSIC

3 COURSES £42.50

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 8.50)

Garlic butter, frites, watercress & shallot salad

SOCCA NIÇOISE, SEASONALLY GARNISHED**

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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

TORTE AU CHOCOLAT**

Blackberry Sorbet

**plant based *vegetarian

Allergens & intolerances, please advise us. 12.5% 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 12.5% discretionary service charge will be added to your total bill

MENU D. BRUNCH PARTY

(ALL PRICED AS THE À LA CARTE)

SATURDAY & SUNDAY ONLY 11AM-3PM

STREAKY BACON WAFFLE

Fried Cornish eggs & maple syrup

SMOKED SALMON

Scrambled Cornish eggs & sourdough toast

BRIOCHE AUX CHAMPIGNONS*

Creamed woodland mushrooms, fried Cornish eggs

STEAK HACHÉ HOLSTEIN

Fried egg, anchovies, capers, frites & walnut salad

THE FULL FRENCH

Toulouse sausage, streaky bacon, Cornish eggs, mushrooms & toast

PROVENCAL BREAKFAST** (+ EGGS 3.50)

Ratatouille, rosemary sausage, haricot beans & toast

DUCK WAFFLE

Confit duck leg, fried egg, maple syrup

250G CHARGRILLED ONGLET STEAK

Garlic butter, frites & salad

280G ENTRECÔTE (SIRLOIN STEAK)

Garlic butter, frites & salad

**plant based *vegetarian

Allergens & intolerances, please advise us

A 12.5% discretionary service charge will be added to your total bill

Please note we are card payments only