

# 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 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 £3,500**

**MONDAY-THURSDAY DINNER £4,500**

**FRIDAY-SUNDAY DINNER £5,500**

**(PRICES INCLUDE VAT AT 20%)**

**A 12.5% ADDITIONAL OPTIONAL SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL**

# **MENU A. PRIX FIXE**

**3 COURSES £32.50**

**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, fries, 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 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 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. 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*

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**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*

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**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*

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**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**