LE PETIT CITRON
FRENCH BISTRO

Provence on your doorstep

FOR PARTIES OF 11-14

A shortened menu will be presented on the table for guests
to choose from on the day.
Host to notify Emily one week in advance confirming numbers

FOR PARTIES OF 15 & MORE INCLUDING WHOLE HIRE

A pre-order from menu A, B or C is required along with filled in form including allergens, dietary requirements & wine choice,
guests name and their choice 1 week in advance of the booking.

EXTRAS FOR THE TABLE

(All priced as the A La Carte)

Mineral Water

Mineral water still or sparkling 100cl £6.50

For the table

Baguette & beurre £4 / Olives à la provençale £4.50 / Panisse de L'Estaque £5.50

Sides

Salade aux noix £7.00 / French beans & persillade £7.00

Fromage

Plateau de fromage 16.00
(suggest 1 plate between 3 as an additional course)

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TERMS & CONDITIONS

By confirming this booking, you agree to the following terms:

Booking & Payment

All bookings are subject to availability.
A **deposit of £25** per person is required to secure the booking (non refundable 72 hours prior to the booking and 1 week for Whole Hire)
The remaining balance must be paid **on the day of the event by Card or BACS only**

Minimum Spend & Guest Numbers

A **minimum spend** applies. (see charges below)
Final guest numbers must be confirmed **7 days** prior to the event
(Charges may be based on the confirmed number, even if fewer guests attend)

Cancellations & Changes

Number changes made **72 hours** or more in advance may be eligible for a refund of the deposit.
Late cancellations will forfeit the deposit.
Any changes to date, time, or numbers are subject to availability and approval.

Food & Beverage

Menu selections and dietary requirements must be provided in advance.
Outside food or beverages are not permitted without approval.

Use of the Room

The restaurant is available only for the agreed booking time.
Decorations must be approved in advance and must not damage the venue.

Conduct & Damage

Guests are expected to behave respectfully.
The booking party is responsible for any damage or excessive cleaning required.

General

Le Petit Citron is not responsible for loss or damage to personal belongings.
Events beyond our control may require changes or cancellation.

Confirmation of your booking and payment of the deposit indicates acceptance of these terms.

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ALLERGIES & DIETARY REQUIREMENTS

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

****BACS OR CARD PAYMENTS ONLY****

WHOLE HIRE PRICES 2026

(min. spend)

MONDAY-FRIDAY LUNCH £2,500
SATURDAY & SUNDAY LUNCH £3,500
MONDAY-THURSDAY DINNER £3,500
FRIDAY-SUNDAY DINNER £5,500

A 13.5% discretionary service charge will be added to your bill
(prices include VAT at 20%)

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MENU A

3 COURSE £35 PRE ORDER ONLY

La Soupe Du Jour*
seasonal soup with garlic croûtons

Anchoïade Tartinette
Anchovy relish, toasted walnuts & chopped egg on sourdough

Minute Steak & Pommes Sarladaise
small quick grilled steak & duck fat potatoes

Cod Ratatouille
vibrant stew of tomatoes, aubergine & red peppers with flaked cod

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Petit Citron*
set lemon cream with candied citrus

Petite Crème De Chocolat**
Cold set chocolate pot, hazelnut crumb & warm chocolate sauce

**plant based *vegetarian

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MENU B

3 COURSE £57.50 PRE ORDER ONLY

Soupe Du Jour*
seasonal soup with garlic croûtons
Jambon Cru
cured ham & soft boiled egg
Croquettes De Brandade De Morue
deep fried salt cod & potato cakes
Petit Soufflé Au Comté *
twice baked comté cheese soufflé

Dorade Royale
seared sea bream, brown caper butter
Confit De Canard
gratin dauphinois
250g Chargrilled Onglet Steak
garlic butter, frites, watercress & shallot salad
Ratatouille Niçoise**
vibrant stew of aubergine, courgette & tomatoes

Petit Citron*
set lemon cream with candied citrus
Crème Brulée*
Madagascan vanilla custard with a burnt sugar topping
Frangipane Du Jour*
Seasonal almond & fruit tart
Petite Crème De Chocolat**
Cold set chocolate pot, hazelnut crumb & warm chocolate sauce

**plant based *vegetarian

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MENU C

3 COURSE £70 PRE ORDER ONLY

Anchoïade *Croûtons* & Panisse De l'Estaque **For The Table**

La Soupe De Poisson
rustic mediterranean fish soup with tomato, saffron & Pernod
Escargots Au Beurre Persillé
6 Burgundy snails out of their shells, served with a parsley & garlic butter
Petit Soufflé Au Comté*
Twice baked comté cheese soufflé

Confit De Canard
gratin dauphinois
250g Chargrilled Onglet Steak
garlic butter, pommes sarladaise, watercress & shallot salad
Cabillaud
Roast cod, french beans & persillade

Crème Brulée*
Madagascan vanilla custard with a burnt sugar topping
Frangipane Du Jour*
Seasonal almond & fruit tart
Roquefort Cheese*
Walnuts, thyme croûtons & apple chutney

**plant based *vegetarian