

# PRIMEUR

PRIVATE DINING ROOM

MENU FOR ALL BOOKINGS FOR AUTUMN WINTER 2024

*AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 12 GUESTS  
SHARING A MENU OF SNACKS, SMALL PLATES AND A SINGLE FAMILY STYLE  
MAIN COURSE AND DESSERT*

FEASTING MENU

£100 PER HEAD

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## SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

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### PICK 1 FOR THE WHOLE TABLE

ROAST CHICKEN, CREAMED MORELS, WILD MUSHROOMS & RIZ PILAF  
ROAST DUCK, GLAZED ENDIVE, GINGER & CELMENTINE  
BRILL\*, VIN JAUNE BEURRE BLANC, CAVIAR & PINK FIRS  
BOUILLABAISSE, SAFFRON FENNEL AND POMME VAPEUR  
VENISON, RED CABBAGE, APPLES, PRUNES & DUCK FAT POTATOES  
BEEF WING RIB, POMMES ANNA, TRUFFLES & BONE MARROW

\*Subject to market availability

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SELECTION OF CHEESES

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### PICK 1 FOR THE WHOLE TABLE

MILLE-FEUILLE, STEM GINGER, QUINCE & CUSTARD  
CRÈME CARAMEL, RUM PRUNES & GOLDEN RAISINS  
CHOCOLATE & ALMOND CAKE, GRIOTTINE CHERRIES & CRÈME FRAICHE

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CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN  
ALTERNATIVE TO DESSERT OR IN ADDITION TO YOUR MENU.  
PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING. GUESTS MAY  
NOT BRING IN FOOD FROM OUTSIDE TO BE CONSUMED IN OUR RESTAURANT.

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MAIN COURSE AND DESSERT*

£65 PER HEAD

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## SNACKS

SELECTION OF SMALL PLATES FROM THE DAY'S BLACKBOARD MENU

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### PICK 1 FOR THE WHOLE TABLE

WHOLE BAKED FISH, PINK FIRS, MUSSELS, TARRAGON BUTTER SAUCE  
ROAST CHICKEN, PUMPKIN, SAGE & CHESTNUT GRATIN, GEM SALAD  
BRAISED LAMB SHOULDER, RADICCHIO, CELERIAC & NYON OLIVES  
SUCKLING PIG SHOULDER, BEANS, CABBAGE & GREEN SAUCE  
BEEF WING RIB, DUCK FAT POTATOES, HORSERADISH CREAM AND WATERCRESS

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### PICK 1 FOR THE WHOLE TABLE

STICKY TOFFEE PUDDING, CUSTARD  
BAKED CUSTARD, SEASONAL FRUIT & ALMONDS  
CHOCOLATE ALMOND CAKE, CHOCOLATE SAUCE & CRÈME FRAICHE

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CHEESE IS ALSO AVAILABLE ON REQUEST AT £15 A PLATE

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# PRIMEUR

## PRIVATE DINING TERMS & FAQs

Thank you for your interest in dining at Primeur.

We require any changes to the number of guests or dietary requirements in the party to be made by email with at least 72 hours notice. Your final bill will be based on this number.

A 12.5% service charge will be added to your bill.

We are licensed until 10.30pm and the restaurant must be vacated by 4.30pm at lunch and 11pm at dinner. Plan to arrive between 12-1.30pm at lunch and 6-7.30pm at dinner to enjoy the private room to its fullest.

The maximum capacity of the private room is 12 guests. The minimum number of guests is 8 - tables of seven or fewer can be booked in the main dining room.

We will require your card details to guarantee your reservation. In the case of cancellation with less than 72 hours notice we regrettably must charge a £200 penalty to cover the costs of purchased ingredients. Any guests who 'no-show' will forfeit the full cost of the menu.

**Regrettably due to the setup of our small kitchen with overlapping chef sections, we are unable to guarantee the total absence of allergens through cross contamination.**

**Please ask us if you need more information about allergens.**

To enquire about availability of our private dining room and making a booking, please contact us:

[PRIVATEDINING@PRIMEURN5.CO.UK](mailto:PRIVATEDINING@PRIMEURN5.CO.UK)

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