

PARTY MENU
(includes a Kir Royale)
Starter & Main £27.95
with Dessert £30.95

BOULEVARD

Brasserie

STARTERS

- MEDITERRANEAN FISH SOUP rouille, croutons and gruyere
CHICKEN LIVER PARFAIT candied walnuts, tamarind glaze,
pear & ginger compote and toasted country bread
CITRUS MARINATED SALMON celeriac remoulade and dill oil
BAKED BRIE IN FILO a wedge of brie in filo pastry
with cranberry chutney and mixed salad v
ROASTED BUTTERNUT SQUASH & SPINACH SALAD
cherry tomato, cucumber, Kalamata olives and toasted sunflower seeds pb

MAINS

- GRILLED SEA BASS
french beans, cherry tomatoes, black olives and basil pesto
RAINBOW TROUT
parsley mashed potatoes and watercress sauce
WILD MUSHROOM PENNE
reggio cheese cream sauce v
GRILLED PORK CHOP
pan fried chorizo, confit courgette and aubergine
ISRAELI COUSCOUS
mediterranean vegetables and tomato sauce pb
SLOW COOKED LAMB SHANK RAGOUT
new potatoes and provencal vegetables
8OZ SIRLOIN STEAK
fries and peppercorn sauce

DESSERTS

- ROQUEFORT CHEESE biscuits and apple chutney
CLASSIC CREME BRULEE
VALRHONA CHOCOLATE TART chantilly cream
BAKED VANILLA CHEESECAKE raspberry compote
SELECTION OF SORBETS pb
SELECTION OF ICE CREAMS

SIDES at £3.95

- French fries pb • Steamed new potatoes pb
• Sauteed new potatoes v •
Mashed potatoes v • Roasted vegetables pb
Green beans pb • Petit pois a la francaise v •
• Buttered carrots v •
Baby gem green salad pb • Mixed salad pb •
Rocket, roasted pepper & reggio cheese
salad with balsamic dressing v

SIDES at £4.95

- Balsamic mushrooms pb
Cucumber, avocado & spring onion salad pb
Dauphinoise potatoes v

(v) Indicates vegetarian dishes

(pb) Indicates plant-based (vegan) options

A discretionary service charge of 12.5% will be added to your bill.
Please notify a member of staff if you have an allergy or ask for
further allergen information.