GROUP SET MENU

Starter & Main + Kir Royale £25 with Dessert £30

BOULEVARD Stasserie

STARTERS

ROASTED RED PEPPER & TOMATO SOUP pb

CHICKEN LIVER PARFAIT red onion marmalade & toasted country bread

SALMON RILLETTE pickled cucumber, radish salad

BAKED BRIE IN FILO a wedge of brie in filo pastry. Served with mixed salad & cranberry chutney

MAINS

GRILLED SEA BASS FILLET

French beans, cherry tomatoes, black olives & basil pesto

FILLET OF SALMON crispy new potatoes, finely chopped cucumber and tomato, sour cream

GARDEN PEA & ASPARAGUS RISOTTO Reggio cheese v

CHICKEN PAILLARD caper and beurre noisette, wild rocket, green bean salad

8oz FILLET STEAK wild mushrooms, roast cherry vine tomato & dauphinoise potatoes (£5 SUPPLEMENT)

WILD MUSHROOM BOURGUIGNON wild mushrooms cooked in red wine and thyme. Served with brown rice pb

DESSERTS

CLASSIC CRÈME BRULEE
ROQUEFORT CHEESE biscuit & apple chutney
BELGIAN CHOCOLATE TRUFFLE CAKE pb
BAKED VANILLA CHEESCAKE
SELECTION OF SORBETS pb & ICE CREAMS

SIDES

FRENCH FRIES pb 4.75 | SAUTEED NEW POTATOES v 4.75 | POMME PUREE v 4.75 ROASTED VEGETABLES pb 4.75 | GREEN BEANS $shallot\ butter\ v$ 4.95 | MIXED SALAD pb 4.95 PETITS POIS A LA FRANCAISE v 5.45 | BALSAMIC GLAZED WILD MUSHROOMS pb 5.45 CHARRED BROCCOLI pb 4.95 | BABY GEM, CUCUMBER & AVOCADO SALAD pb 4.75

(v) Indicates vegetarian options (pb) Indicates plant-based (vegan) options

Service Charge: An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.