



Joyeux Noël

Please find enclosed our Christmas party menu at £60.00 per person. To avoid losing the specific date of your Christmas Party it is advisable to book early. A £10 deposit per person will be required to confirm the reservation. Your booking will be considered provisional until we have received both your deposit and booking form. Deposits can be paid by cash, credit card or cheque - made payable to:

Luc's Brasserie Ltd.

When your booking has been confirmed, we then require your menu choices at least one week prior to your reservation.

We have an extensive wine list at Luc's. However, to ensure that we can meet your requirements it is advisable for you to pre-select your wine in advance. We will be more than happy to suggest suitable wines to accompany your menu.

If I can be of any further help, please do not hesitate to call me on 0207 621 0666.





£60

MENU DE NOEL

SOUR DOUGH BAGUETTE AND BUTTER

WILD MUSHROOM SOUP WITH GRUYERE AND TRUFFLE CROUTONS

WHIPPED WHITE BEAN PUREE, CONFIT GARLIC, ROASTED TOMATOES, PINENUTS AND FOCACCIA

BEETROOT CURED SMOKED SALMON WITH PICKLED CANDY BEETROOT AND CRÈME FRAICHE

BAKED CAMEMBERT WITH PECAN, CHILLI AND HONEY

RABBIT RILLETTE WITH PEAR AND FIG COMPOTE

TRADITIONAL ROAST TURKEY WITH PIGS IN BLANKETS, CHESTNUT, AND CRANBERRY STUFFING

WITH SEASONAL VEGETABLES AND ROAST POTATOES

PAN FRIED DUCK BREAST WITH BUTTERNUT SQUASH GRATIN AND APPLE CIDER SAUCE

SEA BASS WITH ROAST FENNEL, COCKLES, MUSSELS AND BEURRE BLANC

CHARGRILLED ENTRECOTE STEAK WITH BÉARNAISE SAUCE, FRITES

PUMPKIN & RICOTTA TORTELLONI WITH SPINACH CRÈME AND CRISPY SAGE

CHRISTMAS PUDDING WITH BRANDY CRÈME

PAIN PERDU WITH CINAMMON CRÈME ANGLAISE AND VANILLA CLOTTED CREAM ICE CREAM

CLEMENTINE AND LEMON TART WITH CRÈME FRAICHE

RASPBERRY AND WHITE CHOCOLATE PANNACOTTA

SELECTION OF FRENCH CHEESES AND BISCUITS *to share £9.95 Supplement*

PETIT FOUR

Coffee and tea

14% SERVICE CHARGE WILL BE ADDED

VAT INCLUDED

VINS BLANCS

Villa Saint-Jean Vin de Pays d'Oc 2024	£ 29.50
Picpoul de Pinet, Domaine de la Mirande 2024	£ 35.50
Sauvignon de Touraine, Domaine Guy Allion 2024	£ 36.95
Viognier Pays d'oc Baron de Badassiere 2025	£ 38.00
Cote De Provence Elegance, Capdevielle (Rose).2024 /25	£ 43.00
Petit Chablis Domaine Tremblay 2024	£ 53.00

VINS ROUGES

Villa Saint-Jean Vin de pays d'Oc 2024	£ 29.50
Côtes du Rhône, Les Oliviers, Vignerons d'Estézargues 2024	£ 36.95
Pinot Noir La Boussole 2024	£ 38.00
Brouilly, Domaine Cret Des Garanches 2024	£ 41.00
Saint-Emilion, Cadet de la Claymore 2019	£ 52.00
Cahors Malbec, Chateau Du Cedre Organic 2022	£ 56.50

Champagne and Sparkling Wine

Jean-Paul Deville Carte Noire Brut NV	£ 75.00
Prosecco	£ 33.00

Our full selection of wines is available on request.

December Party Dining Booking Form

Booking Taken By: Date:

Personal Details

Contact Name: Title: **Mrs/Mr**.....First Name:..... Surname:.....

COMPANY NAME: / Guest name.....

Contact Tel. No. : Mobile:

E-Mail:.....

Booking Details

Date Time No of Guests

(A pre-order for Food & Wine for 6 guests and above MUST be submitted to me at least 1 week in advance please)

Luc's Brasserie, Terms and Conditions

*Reservations will be treated as **provisional** until the deposit.*

of £10 per person is paid and the booking form has been signed & returned

*(Credit card details must be given to the Duty Manager
over the phone between Monday to Friday 9am until 12pm)*

The deposit is non-refundable.

The final number of guests is to be confirmed 24 hours in advance of the booking.

After that cancelation will not be accepted

A service charge of 14% will be added to all bills.

Organiser's Signature: X.....DATE:.....



Luc's Brasserie Christmas Party Service

Terms & Conditions

Thank you for choosing Luc's Brasserie to host your Christmas party.

Please take a moment to read and understand the terms and conditions. These terms will apply on confirmation of your booking.

Menus

Due to the high number of customers at this time of the year, all dishes will need to be pre-ordered individually one week prior to the event.

Please advise us of any allergies, special dietary requirements, or any other special needs in advance - ideally when booking or making formal, written amendments.

We will be happy to arrange alternatives wherever possible.

Fill in the Pre-order form supplied by marking a (number 1) in the required fields, & either send it to us by e-mail, post or drop it in personally if you'd prefer.

The pre-order should include a full guest list by name & should also specify any special seating requirements or a table plan.

Minimum of 4 working days to pre-order wine and drinks.

Numbers

All prices quoted are for a specific number of guests.

Numbers must be confirmed 7 days in advance and whilst all efforts will be made to accommodate any late changes, we cannot always guarantee them.

If the number of guests is less than the agreed number, then the contracted number will still be chargeable (please see cancellation notes).

Please note the number of people attending will need to be confirmed at a maximum of three days in advance.

Cancellation

A booking cannot be made unless the completed booking form is returned to Luc's Brasserie and the deposit paid in full. £10 deposit required per person (non-refundable) and full payment of the remaining balance is required on the day of the booking.

A 7 days' notice period of a cancellation is required for a full deposit refund.

Should you cancel pre ordered food within 24 hours of your booking, the full menu price will be charged.

If you cancel pre ordered food outside of the 24-hour notice period, you will not be charged.

Other

Please note a 14% service charge will be added to the bill.

Please fill in below:

Luc's

REF. NO

BOOKING NAME:

BOOKING DATE:

TIME :

NUMBERS:

Get your Party Started:

Wine Selection:

Olives YES / NO

£3.95 per portion

Bottled Water (Not included in the menu price):

Still & Sparkling Water YES / NO

Menu Selections

STARTERS

Dietary Require-

Soup

Focaccia Bean Puree

Cured Salmon

Camembert

Rabbit Rillettes

TOTAL

MAINS

SIDES £6.50 each

Turkey

Duck Breast

Sea Bass

Entrecote

Tortelloni

Brussel Sprouts

Spinach

Green Beans

Broccoli

TOTAL

DESSERTS

Christmas Pudding

Pain Perdu

Clementine Tart

Pannacotta

TOTAL

CHEESE COURSE

Plateau de Fromages Français

extra course with biscuits (to share) £9.95

WINE CHOICE:.....

MENU CHOICES:

[illegible]