



Joyeux Noël

Please find enclosed our Christmas party menu at £44.00 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.





Menu de Noel 2021

Cauliflower and Roast Chestnut Soup with Shaved Comté

Beetroot Cured Salmon with Smoked Salmon Pâté

Chicken, Rabbit, Boudin Noir and Prosciutto Terrine with a Pear and Cinnamon Compote

Baked Camembert with Pecan nuts, Chilli and Honey

Traditional Roast Turkey with Pigs in Blankets, Chestnut and Cranberry Stuffing
with Seasonal Vegetables and Roast Potatoes

Pan Fried Duck Breast with Puy lentils, braised endive and jus

Grilled Sea Bass with ratatouille and sauce vierge

Chargrilled Entrecote Steak with Oven Roasted Vine Tomatoes, Béarnaise Sauce, Frites

Wild Mushroom Bourguignon with Carrot and Swede Purée

Christmas Pudding with Brandy Crème

Winter Fruit Crème Brûlée

Lemon sorbet with raspberries and limoncello

Chocolate Espresso Tart with Baileys Cream

Selection of French Cheeses and Biscuits *to share £8.20 Supplement*

Filter Coffee & Petits Fours

£44.00 Per Person

12.5% service charge will be added, VAT included



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 have to 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 12.5% will be added to all bills.

The Brasserie accepts no responsibility or liability (whether negligence or otherwise), for the loss of or damage to any property of the clients incurred on the premises. In the event of a guest's behaviour being unacceptable to the Brasserie, the management reserves the right to insist on the offending individual(s) immediate departure. Furthermore, the client undertakes to pay all reasonable costs incurred in making good any breakage or damage at the brasserie from the behaviour or conduct of the client, guest or representative.

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 12,5% service charge will be added to the bill.

VINS BLANCS

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|--|---------|
| Villa Saint-Jean Vin de Pays d'Oc 2020 | £ 21.95 |
| Sauvignon Blanc, Wally 2020 | £ 32.00 |
| Muscadet Sèvre & Maine Sur Lie, Domaine de la Pépière 2020 | £ 33.95 |
| Picpoul de Pinet ,Domaine de la Mirande 2020 | £ 30.00 |
| Viognier Pays d'oc Baron de la Mirande 2020 | £ 31.00 |
| Sancerre la Vigne Blanche, Henri Bourgeois 2018 | £ 45.95 |
| Petit Chablis Domaine Tremblay 2020 | £ 40.95 |

VINS ROUGES / ROSE

| | |
|---|---------|
| Villa Saint-Jean Vin de pays d'Oc 2020 | £ 21.95 |
| Côtes du Rhône, Les Terres du Roy 2019 | £ 32.00 |
| Brouilly, Domaine Crêt des Garanches 2020 | £ 36.00 |
| Pinot Noir La Boussole 2019 | £ 36.95 |
| Saint-Emilion, Cadet de la Claymore 2015 | £ 42.95 |
| Vacqueyras, Domaine la Garrigue 2017 | £ 45.00 |

Champagne and Sparkling Wine

| | |
|---------------------------------------|---------|
| Jean-Paul Deville Carte Noire Brut NV | £ 55.00 |
| Prosecco | £ 28.50 |

Our full selection of wines are available on request

Please fill in below:

REF. NO

BOOKING NAME:

BOOKING DATE:

TIME :

NUMBERS:

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Get your Party Started:

Olives, YES / NO

£2.00 per portion

Bottled Water (Not included in the menu price):

Still & Sparkling Water YES / NO

Wine Selection:

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Menu Selections

STARTERS

- Cauliflower Soup
- Cured Salmon
- Chicken Terrine
- Camembert

TOTAL

Dietary Requirements:

MAINS

- Turkey
- Duck Breast
- Sea Bass
- Entrecote
- Bourguignon

TOTAL

SIDES £4.75each

- | | |
|--|-----------------|
| | Brussel Sprouts |
| | Spinach |
| | Green Beans |
| | Mushrooms |

DESSERTS

- Christmas Pudding
- Crème Brûlée
- Sorbet
- Chocolate Tart

TOTAL

CHEESE COURSE

- Plateau de Fromages Français
extra course with biscuits (to share) £8.75

