



Joyeux Noël

Please find enclosed our Christmas party menu at £46.00 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

Wild Mushroom Soup with Crème Fraîche and Truffle Oil

Bayonne Ham with Celeriac Remoulade

Mackerel and Avocado Tartar

Baked Camembert with Pecan, Chilli and Honey

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

Duck Breast with Puy Lentil broth and Gratin Dauphinoise

Grilled Sea Bream with Braised Leeks, Crayfish and Mussels and Pommes Nouvelles

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

Vegan Moussaka with a Herbed Leaf salad

Christmas Pudding with Brandy Crème

Fruit and Winter Berry Meringue with Hazelnut Praline

Dark Chocolate, Pear and Pecan Pudding with Clotted Cream

Normandy Apple Tart with Crème Fraîche

Selection of French Cheeses and Biscuits *to share £9.20 Supplement*

Filter Coffee & Petits Fours

£46.00 Per Person

13% service charge will be added, VAT included



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 13% service charge will be added to the bill.

VINS BLANCS

Villa Saint-Jean Vin de Pays d'Oc 2020	£ 22.50
Sauvignon Blanc, Wally 2020	£ 33.00
Muscadet Sèvre & Maine Sur Lie, Domaine de la Pépière 2021	£ 34.00
Picpoul de Pinet ,Domaine de la Mirande 2021	£ 31.00
Viognier Pays d'oc Baron de Badassiere 2020	£ 32.00
Cote De Provence Elegance, Capdevielle (Rose)	£ 34.00
Petit Chablis Domaine Tremblay 2020	£ 44.00

VINS ROUGES

Villa Saint-Jean Vin de pays d'Oc 2020	£ 22.50
Côtes du Rhône, Les Terres du Roy 2020	£ 32.00
Pinot Noir La Boussole 2020	£ 35.00
Brouilly, Domaine Cret Des Garanches 20/21	£ 38.00
Saint-Emilion, Cadet de la Claymore 2016	£ 45.00
Cahors Malbec, Chateau Du Cedre Organic 2019	£ 49.00

Champagne and Sparkling Wine

Jean-Paul Deville Carte Noire Brut NV	£ 58.00
Prosecco	£ 28.50

Our full selection of wines is available on request

Please fill in below:

REF. NO

BOOKING NAME:

BOOKING DATE:

TIME :

NUMBERS:



Get your Party Started:

Olives, YES / NO

£3.25 per portion

Bottled Water (Not included in the menu price):

Still & Sparkling Water YES / NO

Wine Selection:

Menu Selections

STARTERS

Dietary Requirements:

- Mushroom Soup
- Bayonne Ham
- Mackerel Tartar
- Camembert

TOTAL

MAINS

SIDES £5.50each

- Turkey
- Duck Breast
- Sea Bream
- Entrecote
- Moussaka

- Brussel Sprouts
- Spinach
- Green Beans
- Mushrooms

TOTAL

DESSERTS

- Christmas Pudding
- Berry Meringue
- Chocolate Pudding
- Apple Tart

TOTAL

CHEESE COURSE

- Plateau de Fromages Français
extra course with biscuits (to share) £9.20

