



BELLANGER



PRIVATE DINING & EVENTS



BELLANGER



Bellanger's spacious Private Dining Room is adorned with antique mirrors and sage green accents, offering Southern-French cuisine in the heart of Islington. Situated within walking distance of the Business Design Centre, the Almeida and Sadler's Well's theatres, Bellanger is a short walk from Angel station, just one stop from thriving King's Cross. With an Art Deco feel, complete with dark wood floors and wainscot panelling, the room emanates a warm and inviting atmosphere.

Nestled discreetly within the restaurant and bathed in natural light, the room is perfect for a daytime gathering, from working breakfasts to family lunches. And, as the sun sets, the room transforms into an intimate candlelit space, ideal for a celebratory dinner or wedding reception.



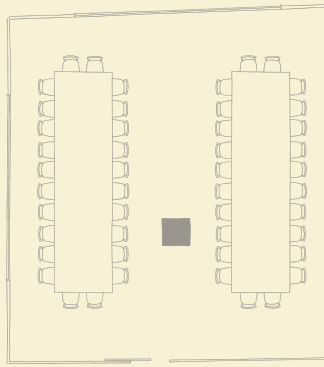
Simply scan the QR code for more details and to book







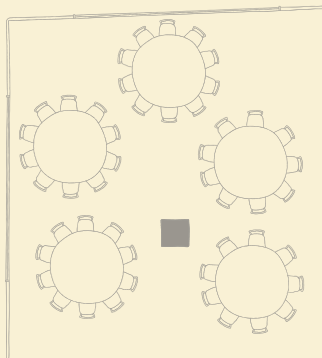
THE ROOMS & EVENT SPACES



Long table seating plan

PRIVATE DINING CAPACITY

Seated *Standing*
Up to 50 guests seated Up to 70 guests



Banquet style seating plan

EXCLUSIVE HIRE CAPACITY

Seated *Standing*
Up to 300 guests seated Up to 400 guests

** The minimum spend is the minimum amount required to take the room and not a totally inclusive package price.*

THE MENUS



Taking inspiration from the coastal regions of Southern France – from Côtes De Provence to Languedoc-Roussillon – our menus are perfect for any occasion.

Designed by our Head Chef, Mauro Ferri, dishes are thoughtfully curated to showcase the highest quality seasonal ingredients. Our kitchen team will be able to cater for dietary requirements needed – please discuss with the Private Dining team when booking.

To enhance your dining experience, we offer a carefully curated assortment of exquisite wines and champagne, handpicked to complement your chosen menu.



*Simply scan the QR
code to view menu
options and to book*

B

BELLANGER



❖ BREAKFAST MENU ❖

We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

VIENNOISERIE

Croissant au Beurre (v) 2.95

Croissant aux Amandes (v) 2.95

Pain au Chocolat (v) 2.95

Fresh Fruit Platter 30.00
please pre order

Homemade Granola (v) 8.25

Crispy Bacon Roll 8.75

Crêpe Complète:
ham, cheese & fried egg 17.50

Eggs Benedict 17.50

Eggs Florentine (v) 17.50

Smoked Salmon and
Scrambled Eggs 17.95

Eggs Basquaise 12.50

We can cater for dietary requirements and kindly ask to be advised in advance ~ Please inform us of any food allergies. Prices include VAT.





DRINKS

English Breakfast Tea 4.75

Americano Coffee 5.00

Mimosa 16.75

Bloody Mary 13.50

Jugs of Fresh Juice 21.75
Orange, Apple, Grapefruit or Pineapple

CANAPÉS

3 items £10.50 per person

Confit Duck Bon Bon

Steak Tartare on Sourdough

Smoked Salmon & Sour Cream
Blinis

Chilli & Lime Atlantic Prawns

Balsamic Beetroot Tartlets

Provençal Olive Tapenade on
Sourdough (vg)

SWEETS

Mini Amalfi Lemon Tarts

Chocolate Tart



EVENT MENU



We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

MENU A

£52

Sourdough Baguette and Butter

STARTER

Provençal Goats' Cheese Salad (v)
thyme, honey & piperade

Avocado Vinaigrette (vg)

Hot Smoked Salmon Salad Niçoise

MAIN

Orzotto du Jour (vg)

Chicken Schnitzel
with jus parisienne

Pan-fried Sea Bream
cous cous and harissa

buttered new potatoes
and seasonal vegetables

DESSERT

Crème Brûlée

Baked Vanilla Cheesecake

Chocolate & Hazelnut Tart
with Jersey cream

Tea, Coffee and Petit Fours

MENU B

£62

Sourdough Baguette and Butter

STARTER

Carpaccio of Heritage
Beetroot (vg)
orange and walnuts

Prawns & Fennel Salad
citrus dressing

Duck Rilette on Toasted Sourdough

MAIN

Aubergine Parmigiana Gratin (v)

Confit de Canard
flageolet bean & cavolo nero stew, jus parisienne

Pan-roasted Cod à la Provençale
capers, olives & basil

buttered new potatoes
and seasonal vegetables

DESSERT

Crème Brûlée

Baked Vanilla Cheesecake

Chocolate & Hazelnut Tart
with Jersey cream

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50
per person

Baked Camembert
(for two) £16.95
with honey & rosemary

MENU C

£79

Sourdough Baguette and Butter

STARTER

Carpaccio of Heritage Beetroot (vg)
orange and walnuts

Prawns & Fennel Salad
citrus dressing

Duck Rilette on Toasted Sourdough

MAIN

Aubergine Parmigiana Gratin (v)

Confit de Canard
flageolet bean & cavolo nero stew, jus parisienne

Pan-roasted Cod à la Provençale
capers, olives & basil

buttered new potatoes
and seasonal vegetables

DESSERT

Crème Brûlée

Baked Vanilla Cheesecake

Chocolate & Hazelnut Tart
with Jersey cream

Tea, Coffee and Petit Fours





THE CAKES



To elevate a wedding celebration or any special occasion, we offer a diverse range of cakes, carefully created by the group's Head Pastry Chef Regis Negrier, featuring flavours like Victoria Sponge, Red Velvet and Chocolate Chip.

All the cakes can be sampled and customised with covering options, including buttercream and fondant icing, ensuring it reflects your taste and style, making it a memorable centrepiece for your special day.



SUNDAY ROAST MENU

We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

£55 PER PERSON

STARTER

Oak Smoked Salmon
with buttered soda bread

Carpaccio of Candy Beetroot (vg)
with caramelised walnuts

MAIN

Roast Topside of Beef served
with traditional garnish
*with roast potatoes, yorkshire pudding,
root vegetables and red wine jus*

Grilled Rosemary Celeriac Steak (v)
*with roasted potatoes, roast root vegetable,
Yorkshire pudding and salsa verde*

DESSERT

Caramelised Apple Tart
vanilla ice cream

Chocolate & Hazelnut Tart
with Jersey cream

Baked Vanilla Cheesecake
*classic New York-style
baked cheesecake*

Tea, Coffee and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50
per person

Baked Camembert
(for two) £16.95
with honey & rosemary



CHRISTMAS MENUS

We welcome groups of up to 18 guests to select dishes from your chosen menu on the day, whilst a pre-order is required for larger parties.

£65 PER PERSON

STARTER

Oak Smoked Salmon
with capers and shallots

Provençal Goats'
Cheese Salad (v)
thyme, honey and piperade

MAIN

Roast Norfolk
Bronze Turkey
*with roast potatoes, pigs
in blankets, buttered brussel
sprouts and turkey jus*

Porcini Mushroom &
Truffle Orzotto (v)

DESSERT

Traditional
Christmas Pudding
with crème anglaise

Mince Pies and Petit Fours

OPTIONAL EXTRAS

Canapé Selection
3 items £10.50
per person

Baked Camembert
(for two) £16.95
with honey & rosemary

We can cater for dietary requirements and kindly ask to be advised in advance ~ Please inform us of any food allergies. Prices include VAT.



BELLANGER

BOOKING

*For more details or to make a booking for an event
or private dining please contact us on*

EMAIL

events@thewolseleyhg.com

CALL

+44 (0)20 3917 3747



*Or scan the QR code
for more details
and to book*

  @BELLANGER_N1

bellanger.co.uk

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