# BELLANGER







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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.

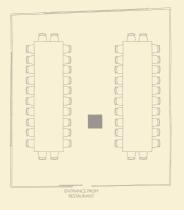
Nestled discreetly within the restaurant and bathed in natural light, the room is perfect for a daytime gathering, from working breakfasts to family lunches. And, as the sun sets, the room transforms into an intimate candlelit space, ideal for a celebratory dinner or wedding reception.

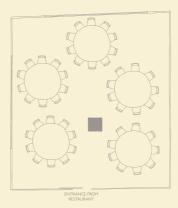






# THE ROOMS & EVENT SPACES





Long table seating plan

#### PRIVATE DINING CAPACITY

Seated Up to 50 guests seated Up to 70 guests

Standing

Banquet style seating plan

#### EXCLUSIVE HIRE CAPACITY

Seated Up to 300 guests seated Up to 400 guests

Standing

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

# THE MENUS

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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.





## 🏶 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.



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 (v)

Provençal Olive Tapenade on Sourdough (vg)

#### SWEETS

Mini Amalfi Lemon Tarts

Chocolate Tart



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 == £55

Sourdough Baguette and Butter

#### STARTER

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

Avocado Vinaigrette (vg)

Hot Smoked Salmon Salad Niçoise

#### MAIN

Orzotto du Jour (vg) seasonal vegetables & herb oil

> Chicken Schnitzel with jus parisienne

Pan-fried Sea Bream couscous and harissa

buttered new potatoes and seasonal vegetables

#### DESSERT

Crème Brûlée Baked Vanilla Cheesecake Tarte au Citron Meringuée

Tea, Coffee and Petit Fours

£65

Sourdough Baguette and Butter

MENU B

#### STARTER

Trio of Râpées (vg) carrot, celeriac and beetroot

Prawns & Fennel Salad citrus dressing

> Quiche Lorraine citrus dressing

#### MAIN

Aubergine Parmigiana Gratin (v) with grilled sourdough

Confit de Canard flageolet bean salad and salsa verde

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

> buttered new potatoes and seasonal vegetables

#### DESSERT

Crème Brûlée

Baked Vanilla Cheesecake

Tarte au Citron Meringuée

Tea, Coffee and Petit Fours

### OPTIONAL EXTRAS — Canapé Selection Baked Camembert 3 items $\pounds 10.50$ (for two) £16.95 þer þerson with honey & rosemary MENU C £79 Sourdough Baguette and Butter **STARTER** Provençal Goats' Cheese (v) thyme honey and piperade Oak Smoked Salmon with capers and shallots Quiche Lorraine with petit salad MAIN Aubergine Parmigiana Gratin (v) with grilled sourdough Aged Fillet Steak with sauce au poivre Pan-roasted Cod à la Provençale capers, olives & basil buttered new potatoes and seasonal vegetables DESSERT Tarte au Citro n Meringuée Bellanger Tarte Tatin Baked Vanilla Cheesecake

Tea, Coffee and Petit Fours

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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.

#### £60 per person

#### STARTER

Oak Smoked Salmon with buttered soda bread

Trio of Râpées (vg) carrot, celeriac and beetroot

#### MAIN

Roast Aged Sirloin of Beef 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

Bellanger Tarte Tatin Tarte au Citron Meringuée Baked Vanilla Cheesecake Tea, Coffee and Petit Fours

 
 OPTIONAL EXTRAS

 Canapé Selection 3 items £10.50
 Baked Camemb (for two) £16.9

per person

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

# 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.co.uk

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