



Fleurie

**92 Bermondsey Street
SE1 3UB London**

EVENT BROCHURE



About Fleurie

Contact Us

Phone or Email

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Website

www.fleurie.co.uk

Address

92 Bermondsey Street, London, SE1 3UB

Located on Bermondsey Street, Fleurie is a charming French style brasserie celebrated for its superb selection of wines and cocktails. We pride ourselves on offering fresh, delicious food, with quick, easy lunch options and delightful, shareable plates for sharing in the evening.

Our elegant interior and small, dedicated team ensure exceptional customer service, creating a warm and inviting atmosphere for every guest.

For your special events, Fleurie offers **semi-private hire for up to 12 guests and private hire for up to 40 guests**, making it the perfect venue for intimate gatherings and exclusive celebrations.



OUR BOOKING PROCESS

1 SUBMIT ENQUIRY VIA EMAIL

2 DISCUSS WITH OUR EVENTS TEAM

**3 SECURE SPACE AND CONFIRM BOOKING
VIEW SPACE IF DESIRED**

4 FINALISE PRE-ORDERS AND SEATING PLAN

5 EVENT TIME!

AHEAD OF THE EVENT, ONCE BOOKED

- ✓ AGREE ON A SEATING PLAN
WITH OUR EVENTS TEAM
- ✓ PRE-ORDER THE FOOD
- ✓ PRE-ORDER FIRST ROUND OF
DRINK & WINES

**We will require a minimum spend as
well as a deposit for your booking.**

**This varies depending on the
location
and space you wish to host the
event in.**

**The food will have to be pre-ordered
in advance.**

**Please note, the minimum spends
are exclusive of service charge and
inclusive of VAT.**





DINNER MENU

£47.50

APERITIF

Glass of Sparkling Wine or Mocktail

STARTERS

Cheese Croquettes with Harissa Mayonnaise

Duck Rillettes, Cornichons, & Bread

Faux Gras of Chestnut & Lentils, Pickled Red Onion & Bread
(VE)

Salmon Gravlax with Beetroot & Goats Cheese Mousse

MAINS

served with seasonal vegetables

Roasted Chicken Thighs, Port Jus, Pavé Dauphinois

Duck Leg, Plum, Port Jus, Pavé Dauphinois

Boeuf Bourguignon, Parsley Mash

Wild Mushroom Vol au Vent (V)

Puff pastry case filled with creamy wild mushrooms

Coquilles St Jacques

Scallops in creamy white wine sauce, topped with mashed potato

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DESSERTS

Spiced Orange Crème Brûlée

Chocolate Orange pot

Pear poached in red wine, crème fraîche

Selection of Ice Cream & Sorbets

Please let us know if you have any allergy or intolerance
A discretionary service charge of 12.5% will be added to your bill





LUNCH MENU

£37.50

APERITIF

Glass of Sparkling Wine or Mocktail

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TO START WITH (CHOOSE ONE PER PERSON)

Cheese Croquettes with Truffle Mayonnaise

Duck Rillettes, Cornichons, & Bread

Salmon Gravlax, Beetroot & Goats Cheese Mousse

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FOLLOWED BY (CHOOSE ONE PER PERSON)

Roasted Chicken Thigh with Port Jus, Parmentier potatoes

Boeuf Bourguignon, Parsley Mash

Roasted Cauliflower, Whipped Tofu & Pomegranate Molasses (V)

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DESSERTS (CHOOSE ONE PER PERSON)

Spiced Orange Crème Brûlée

Chocolate Orange pot



CANAPÉS MENU

£49.50

APERITIF

Glass of Sparkling Wine or Mocktail

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TO START WITH

Cheese Croquettes with Harissa Mayonnaise

Duck Rillettes, Cornichons, & Bread Crostini

Salmon Gravlax, Beetroot & Goats Cheese Mousse on Blini

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FOLLOWED BY

Roasted Chicken Thigh with Port Jus, Parmentier potatoes

Boeuf Bourguignon, Parsley Mash

Roasted Cauliflower, Whipped Tofu & Pomegranate Molasses

Coquilles St Jacques, White Wine Sauce

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DESSERTS

Spiced Orange Crème Brûlée

Chocolate Orange pot

Pear Poached in Red Wine with Crème Fraîche