

¹⁹⁰⁹*Richoux*



14-15 LANGHAM PLACE, LONDON W1B 2QS

PRIVATE DINING & EVENTS

GROUP DINING IN THE HEART OF LONDON

WHATEVER THE OCCASION - FROM CELEBRATORY
DINNERS AND EVENTS, TO COCKTAIL PARTIES AND
CANAPÉ RECEPTIONS - RICHOUX PROVIDES THE
PERFECT SETTING, WITH A RANGE OF MENUS TO
SUIT EVERY DINER.

OUR EXPERT TEAM IS ON HAND TO ASSIST
WITH ALL THE ARRANGEMENTS.



FOOD AND DRINK AT RICHOUX

Rooted in Parisian café culture, our menu combines French classics and international favourites, with a focus on provenance. Guided by our Head Chef, mixologists, and expert sommelier, our dedicated events team is on hand to curate an unforgettable dining experience tailored to you.

*Please note, our menus are seasonal and change over the course of the year; for samples, see the following page. We will always endeavour to accommodate any special request or dietary requirement.

Richoux

SET MENU

£39 per person

FOR THE TABLE

GOUGÈRES

Choux Pastry, Gruyère Cheese (v)

STARTER

CHOOSE ONE

FRENCH ONION SOUP

Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)

BEEF TARTARE

Diced Longhorn Beef rump, Classic Accoutrement, Egg Yolk

SALMON RILLETTE

Smoked & Mi-cuit Salmon, Crème Fraîche, Lemon Zest

MAIN COURSE

CHOOSE ONE

CHICKEN PAILLARD

Flattened Breast, Sauce Vierge, Toasted Almonds

MUSHROOM RIGATONI

Ceps, Madeira Crème, Thyme Pangrattato (v)

BŒUF BOURGUIGNON

Braised Beef, Smoked Lardons, Red Wine Jus

SIDES

POMME PURÉE (v)

5

SANDY CARROTS

5

Honey & Mustard (v)

POMME FRITES (v)

5

CHARRED BROCCOLI

5

Lemon Dressing, Nigella Seeds (v)

MIXED SALAD (v)

5

DESSERT

CHOOSE ONE

HAZELNUT PARIS BREST

FRAISIER CAKE

CHOCOLATE OPERA CAKE

ADD

375ML CARAFE OF WHITE OR RED WINE

+17PP

Maison Belanger



Many of our dishes can be substituted to your allergen requirements - please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

Richoux

CHAMPAGNE & COCKTAILS

VEUVE CLICQUOT YELLOW LABEL BRUT NV

France, Champagne Blend

MADELEINE

Chase original, Cedro & Vanilla, Acacia Honey Clarified Madeleine

PECHE

Tanqueray Dry, Fortified Peach, Hibiscus

MOMENT OF CLARITY (LOW ABV)

Seedlip Grove, Maple & Cucumber, Fever Tree Light Tonic

CANAPÉS

PRAWN COCKTAIL

Baby Gem Leaf, Prawn, Marie Rose Sauce, Espellete, Lemon balm

BEEF TARTARE EN CROUTE

CROQUE MONSIEUR

Tourchon Ham, Comte Cheese

DEVILLED EGGS

SALMON RILLETTE BLINIS

Rillettes, Keta Caviar

PUMPERNICKEL BREAD EN CROUTE

Lyonnaise Onions, Goat Curd, Micro Thyme



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V VEGETARIAN VE VEGAN

Richoux

SET MENU

£46 per person

FOR THE TABLE

WARM SOURDOUGH BREAD & GOUGÈRES

Choux Pastry, Gruyère Cheese (v)

STARTER

CHOOSE ONE

FRENCH ONION SOUP

Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)

BEEF TARTARE

Diced Longhorn Beef Rump, Classic Accoutrement, Egg Yolk

SALMON RILLETTE

Smoked & Mi-cuit Salmon, Crème Fraîche, Lemon Zest

TRUFFLE CROQUE MONSIEUR

Black Truffle Béchamel, Comté Cheese, Grated Truffle (v)

MAIN COURSE

CHOOSE ONE

CHICKEN PAILLARD

Flattened Breast, Sauce Vierge, Toasted Almonds

STEAK FRITES

Onglet Steak, Choice of Sauce, French Fries

LOBSTER THERMIDOR

Half Lobster, Bisque Bechamel, Lemon Breadcrumbs (£10 Supplement)

MUSHROOM RIGATONI

Ceps, Madeira Crème, Thyme Pangrattato (v)

SIDES

POMME PURÉE (v)

5

SANDY CARROTS

5

Honey & Mustard (v)

POMME FRITES (v)

5

CHARRED BROCCOLI

5

Lemon Dressing, Nigella Seeds (v)

MIXED SALAD (v)

5

DESSERT

CHOOSE ONE

HAZELNUT PARIS BREST

CHOCOLATE MOUSSE

For the Whole Table Only
Hazelnut Praline, Arbequina Olive Oil

FRAISIER CAKE

ADD

375ML CARAFE OF WHITE OR RED WINE

+17PP

Maison Belanger



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THE SPECIAL TOUCHES

To elevate your event, we are pleased to arrange the following bespoke options:

PLACE CARDS

DJS & LIVE MUSIC

FLORISTRY

AV EQUIPMENT

PHOTOGRAPHERS

PERSONALISED MENUS

COCKTAIL MASTERCLASSES

BALLOONS

WINE TASTING EVENTS

CELEBRATION CAKE

THE MAIN DINING ROOM

50 seated - 80 standing

Spacious yet intimate, the Main Dining Room is a remarkably flexible event space.

We can host a standing reception for up to 80 guests' or a seated dinner for 50.





THE RICHOUX BAR

34 seated - 80 standing

Flooded with light and with views of bustling Regent Street.

Anchored by our statement marble bar, this is the perfect space for a cocktail and canapé reception for 80 guests, or an informal dinner for 34.

FOR MORE INFORMATION,
PLEASE CONTACT:
RESERVATIONS@RICHOUX.CO.UK
+44 2030 39 38 03

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WEBSITE
WWW.RICHOUX.CO.UK

ADDRESS
14-15 LANGHAM PLACE, LONDON W1B 2QS

INSTAGRAM
[@RICHOUXRESTAURANTS](https://www.instagram.com/RICHOUXRESTAURANTS)

