



le salon privé

RESTAURANT & PRIVATE DINING

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DINNER PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

les hors d'œuvres

Pea soup, crispy prawn & lobster oil
Salted cured duck foie gras, cocoa crumble & watermelon (n)
Scallop carpaccio, broad beans purée, caviar & champagne sauce
Sesame seared tuna & tomato gazpacho
Twice baked gruyère soufflé, watercress, apple & walnuts (v)(n)

les plats principaux

“Venere” rice galette, ratatouille & goat cheese croquettes (v)
Pan fried skate wing, samphire & vierge sauce
Grilled south coast brill, tartar sauce & frites
Duck leg confit, foie gras & grapes-honey sauce
Grilled dry aged rib eye, pomme pont neuf & grain mustard sauce (£2.50 suppl.)

Main courses will be served with seasonal vegetables

les desserts

Assiette de fromages selection of three, chutney and walnut bread
Pineapple carpaccio, coconuts ice-cream & passion fruit sauce
Cardamon Creme brule' with lemon madeleine
Selection of three homemade ice-cream

3 courses for £35.00

ALL PRICES ARE INCLUSIVE OF 20% VAT
A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL PARTIES IN OUR PRIVATE ROOM.
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER