



le salon privé
RESTAURANT & PRIVATE DINING

Dinner party menu

LE SALON PRIVE

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

les hors d'oeuvres

Parsnip veloute', sesame mouillettes & truffle oil (v)
Duck foie gras au torchon, saffron apple puree, pear compote & port reduction (n)
Seared scallops, cauliflower puree, boudin noire & hazelnuts
Twice baked gruyère soufflé, endive & radish (v)
Salt baked heirloom beetroot, tarragon mousse & aged balsamic (v)

les plats principaux

Butternuts squash timbale & pan fried polenta & Roquefort sauce (v)
Pan fried salmon fillet, vegetables timbale & harissa sauce
Grilled South Coast Brill, tartar sauce & watercress
Roast lamb rump & mushroom fricassee
Grilled dry aged rib eye, pomme croquette & 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
Tart tatin
Cinnamon creme brule' with madeleine
Selection of three homemade ice-cream
Chocolate fondant with Hazelnut ice cream

3 courses for £37.00

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