



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

Haricot blanc veloute', kings prawn & fine herbs oil
Salted cured duck foie gras, orange compote & amaretto jelly (n)
Seared scallops, peas purée, black pudding & crispy pancetta
Escargots de bourgogne, garlic & parsley butter (6)
Twice baked gruyère soufflé, lamb's lattuce, radish & grapes (v)

les plats principaux

Vegetable tagine & cous cous (v)
Pan fried hake, ratatouille & bouillabaisse sauce
Grilled south coast Lemon Sole, tartar sauce & frites
Roast lamb rump, baby artichoke & red pepper couli
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
Tarte Tatin
Coconut creme brule' with madeleine
Selection of three homemade ice-cream
Chocolate fondant with Praline 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