



*le salon privé*  
RESTAURANT & PRIVATE DINING

WEDNESDAY 21 MARCH

# le salon privé

FOIE GRAS DINNER

## l'hors d'œuvre

Salted cured foie gras, amaretto jelly & orange compote

*Coteaux du Layon Saint-Lambert Domaine Ogereau*

## le plat principal

Hare royale, foie gras & truffle sauce

*Minervois Vieilles Vignes Domaine de l'Azerolle*

## le dessert

Apple millefeuille with calvados & foie gras ice cream

*Chateau Filhot Sauternes grand cru classe*

£70.00 per person

ALL PRICES ARE INCLUSIVE OF 20% VAT  
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED  
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER