

*le salon privé*

RESTAURANT & PRIVATE DINING



# le salon privé

LUNCH PARTY MENU

**A PRE-ORDER IS REQUIRED FOR EACH BOOKING**

## *les hors d'œuvres*

Pea soup, crème fraîche & lobster oil  
Nicoise salad  
Red wine poached pear, Roquefort, endives & walnuts (n)(v)  
Veal terrine & kumquat  
Fennel tart au fine & vierge sauce

## *les plats principaux*

“Venere” rice galette , ratatouille & tomato (v)  
Lapin a' la mutarde  
South Coast whole plaice, caper sauce  
Hereford beef rump, truffled parsnip & madeira jus  
Pan fried cod with crushed garlic potato & capers beurre blanc  
Panfried Sea bream fillet & mussel ragu

*Main course will be served with seasonal vegetables*

## *les desserts*

Selection of farmhouse cheeses, chutney & walnut bread (n)  
Melba Peach (n)  
Chocolate pot & rhum cherry  
Raspberry sorbet

**3 courses for £28.00**

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