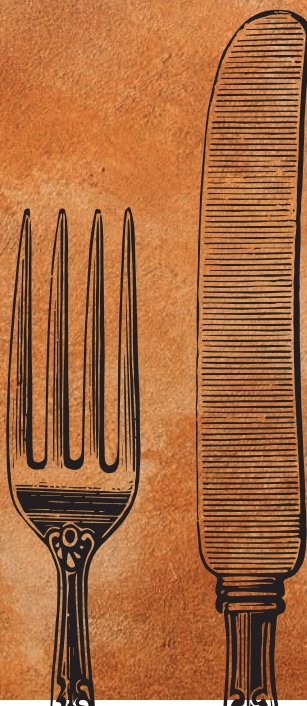


le salon privé

RESTAURANT & PRIVATE DINING



le salon privé

LUNCH PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

les hors d'oeuvres

Haricot blanc veloute' & fine herbs oil
Marinated gurnard, shaved fennel & caper dressing
Red wine poached pear, Roquefort, endives & walnuts (n)(v)
Chicken galantine, pickled red onion & anchovies dressing
Crispy poached eggs, asparagus & french beans

les plats principaux

Vegetables tagine & cous cous (v)
Grilled pork neck, roast sweede & chimichurri sauce
Pan fried seabream, braised endive & tarragon sauce
Duo of cod & ratatouille
Hereford beef rump, balsamic braised shallots & Madera jus

Main course will be served with seasonal vegetables

les desserts

Selection of farmhouse cheeses, chutney & walnut bread (n)
Banoffee Tart
Hazelnut & Zabaglione parfait
Strawberry & basil 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