

le salon privé

RESTAURANT & PRIVATE DINING



# Lunch party menu

LE SALON PRIVE

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

## *les hors d'oeuvres*

Parsnip veloute' & truffle oil (v)  
Salmon Gravadlax, pickled vegetables and cream fraiche  
Red wine poached pear, Roquefort, endives & walnuts (n)(v)  
Warm ham hock terrine & remoulade  
Salt baked heirloom beetroot & tarragon mousse

## *les plats principaux*

Butternuts squash timbale, pan fried polenta & Roquefort sauce (v)  
Braised pork cheeks, pomme puree & lentil sauce  
Pan fried seabream, bok choy & mussel ragout  
Steamed cod parcel & haricot blanc civet  
Hereford beef rump, Cassis onion compote & red wine jus

*Main course will be served with seasonal vegetables*

## *les desserts*

Selection of farmhouse cheeses, chutney & walnut bread (n)  
Canele' de Bourdeaux & Grand Marnier cream  
Pot au chocolate  
Green apple and cardamon 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