



le salon privé
RESTAURANT & PRIVATE DINING



Sunday Menu

LE SALON PRIVE

les hors d'oeuvres

Parsnip veloute' & truffle oil (v)
Salmon Gravavlax, 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

Roast rib of beef, duck fat potato, mix vegetables & yorkshire pudding (£2.00 suppl.)
Butternuts squash timbale, panfried 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

side orders

Sautéed spinach, Haricots verts, Pomme Frites 3.50
Gratin dauphinoise, Mix vegetables, Green/mix salad 4.25

les desserts

Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)
Canele' de Bourdeaux & Grand Marnier cream
Pot au chocolate
Green apple and cardamon sorbet

2 courses £19.50 | 3 courses £25.00

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