



le salon privé

RESTAURANT & PRIVATE DINING



Vegetarian Menu

LE SALON PRIVÉ

les hors d'oeuvres

Parsnip veloute', sesame mouillettes & truffle oil (v)
Twice baked gruyère soufflé, endive salad & radish (v) / truffle shaving suppl.£5.50
Red wine poached pear, Roquefort, endives & walnuts (n)
Salt baked heirloom beetroot, tarragon mousse & aged balsamic (v)

les plats principaux

Butternuts squash timbale & pan fried polenta & Roquefort sauce (v)
Parsley rice galette, mushroom fricassee & harissa sauce
Vegetable panache
Haricot blanc civet & vegetable timbale

side orders

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

les desserts

Tarte Tatin
Chocolate Fondant with Hazelnut ice cream
Green apple and cardamon sorbet
Selection of homemade ice cream
Canele' de Bourdeaux & Grand Marnier cream

3 Courses £29 per person

Valid everyday upon request

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