

LE SALON PRIVÉ

FRENCH RESTAURANT & PRIVATE DINING

DELUXE MENU

LES HORS D'OEUVRES

Jerusalem artichoke veloute' & prawns 7.50

Poached Lobster, savoury cheesecake, beetroot 14.50

Duck foie gras au torchon, caramelized apple, 11.90
almond crumble & port reduction (n)

6 Malden rock oysters, shallot vinegar & rye bread 15.95

Endive tart Tatin, goat cheese croquette & smoked cheese mousse (v) 9.75

LES PLATS PRINCIPAUX

Roast Duck breast, turnips, almonds & grapes sauce (n) 20.95

Roasted venison loin, apple puree', red cabbage & pistachio (n) 27.50

Pan fried Stone bass, spiced parsnip mash, crab tortelli 22.50
& bouillabaisse

Pan fried Halibut, fish croquette, confit fennel, parsley 24.95
crumble & creamy bisque

Whole Lobster, frites & peppers 35.00

28 day aged Châteaubriand, haricots verts, pomme frites 60.00
& red wine jus for two people

SIDE ORDERS

Sprouting broccoli, Haricots verts, Pomme frites 3.50

DESSERT

Assiette de fromages selection of five, chutney & walnut bread (n) 12.95

Chocolate tart & Chantilly cream 6.50

Apple tart, caramel sauce & Chantilly cream (n) 6.50

Lemon tart & Chantilly cream 6.50

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