



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

DINNER PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

LES HORS D'OEUVRES

Cauliflower veloute, pancetta & black truffle

Duck foie gras au torchon, poached pear, cocoa crumble & port sauce (N)

Twice baked gryuere & autumn truffle soufflé a' Le Salon Prive' (V) (Suppl.2.50)

Frog legs pane', potatoes rosti, pickled mushrooms & persillade

Salt baked Heirloom beetroot, smoked brie mousse & walnut vinaigrette (V)

LES PLATS PRINCIPAUX

Timballe of aubergine a' la' Provençale, rice galette & nettle pesto

Pan fried hake, Safron broth, pancetta, mushroom & cavolo nero

Whole Lemon Sole A' la' meunière

Slow cooked lamb rump, olives crushed potato & aubergine caviar

Grilled dry aged rib eye, grey oyster mushroom & peppercorn sauce (£2.50 suppl.)

Main courses will be served with seasonal vegetables

LES DESSERTS

Assiette de fromages selection of three, chutney and walnut bread (N)

Baba au rum & raisin ice cream

Apple millefeuille with calvados ice cream

Vanilla crème brule' & madeleine

Selection of three ice-cream