



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

DINNER PARTY MENU

A PRE-ORDER IS REQUIRED FOR EACH BOOKING

LES HORS D'OEUVRES

Pea soup, king prawn tempura & lobster essence
scallops, chilli glazed pork belly, apple purée & saffron sauce
Foie Gras au torchon, preserved cherries, pear compote & brioche
Twice baked gruyere & summer truffle soufflé a' Le Salon Prive' (v)
Salt baked Heirloom beetroot, figs, & camembert panade

LES PLATS PRINCIPAUX

Barigoule timbale, lentil rosti & roast butternut squash sauce (v)
Roast La,mb rump, aubergine caviar & red pepper coulis
Aged Rib Eye, pomme pont neuf & poivre sauce
Whole Lemon Sole A' la' meunière & pomme frites
Stone bass , crab croquette, pak choy, celeriac purée, tarragon sauce

Main courses will be served with seasonal vegetables

LES DESSERTS

Assiette de fromages selection of three, chutney and walnut bread (n)
Chocolate fondant with rum & raisin ice cream
Baba au rum, Cream chantilly & berries compote
Raspberry crème brule' & madeleine
Selection of three ice-cream

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