



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

# SUNDAY MENU

## LES HORS D'OEUVRES

- Tomato soup & burrata cream (v)
- Pan Fried Mackerel, beetroot & bisque vinaigrette
- Red wine poached pear, Roquefort, endives & walnuts (n)(v)
- Chicken liver parfait, apricot chutney & brioche (n)
- Deep fried duck egg, roast pepper & aged balsamic (v)

## LES PLATS PRINCIPAUX

- Sunday roast Beef / Lamb / Pork  
served with roast potato, seasonal vegetables & Yorkshire pudding (£ 2.00 suppl.)
- Stuffed courgette a' la' Provençal, Basil puree' & fried polenta (v)
- Roast pork fillet, boulangère potato & borlotti beans
- Pan fried pollock, broccoli puree' & shellfish ragout
- Pan fried skate wings, roast leek & shrimps butter sauce

## SIDE ORDERS

- Sautéed spinach, Sprouting broccoli, Haricots verts, Pomme Frites 4.00
- Gratin dauphinoise 4.75

## LES DESSERTS

- Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)
- Cocoa frangipane & banana tart (n)
- Vanilla pannacotta, strawberry compote and basil Chantilly
- Cardamom infused cantaloupe melon sorbet

**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