



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

VEGETARIAN MENU

LES HORS D'OEUVRES

Tomato soup, Burrata cream & basil dauphin
Twice baked gruyere & truffle soufflé a' Le Salon Prive'
Red wine poached pear, Roquefort, endives & walnuts (n)
Deep fried duck egg, roast peppers, olives & aged balsamic

LES PLATS PRINCIPAUX

Stuffed Courgette a la Provençal, basil puree' & fried polenta
Sweet potato timbale, broccoli puree & borlotti beans
Stuffed Pequillo peppers, ratatouille & parmesan sauce

SIDE ORDERS

Sautéed spinach, Haricots verts, Pomme Frites 4.00
Gratin dauphinoise 4.75

LES DESSERTS

Chocolate Fondant with Amaretto ice cream
Strawberry Cheesecake and basil ice cream
Selection of homemade ice cream
Lemon grass crème brule' & madeleine

3 Course £33 per person

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