



L'ESCARGOT

Depuis 1927

PRIVATE DINING MENUS AUTUMN 2017

DINNER MENU 1

Scotch smoked salmon
~
Beef Bouguignon with pomme puree and
seasonal vegetables
~
Crème brûlée
~
Tea, coffee & petit fours

£55.00

DINNER MENU 2

Pork, duck & pistachio terrine with
Cumberland sauce
~
Roast halibut with crushed new potatoes,
spinach and a Champagne sauce
~
Dark Chocolate mousse with Amaretti*
~
Tea, coffee & petit fours

£60.00

DINNER MENU 3

Lobster bisque
~
Rack of herb crusted lamb, pomme puree &
seasonal greens
~
Tarte au citron
~
Tea, coffee & petit fours

£65.00

DINNER MENU 4

Chilli crab salad
~
Fillet of Beef Wellington with truffled
pomme puree and spinach
~
Pear & almond tart with clotted cream*
~
Tea, coffee & petit fours

£75.00

DINNER MENU 5

Terrine de foie gras with Sauternes jelly
~
Seared scallops, julienne of vegetables and
Alsace bacon
~
Venison loin, kale, girolles, celeriac puree
and a port & peppercorn sauce
~
Tarte fine aux pommes*
~
Tea, coffee & petit fours

£90.00



DINNER PARTY MENU

Our dinner party menus are specially designed to give you a relaxed and fun evening as if you were entertaining in your own home but, of course, with the luxury of staff.

And no washing up!

For 8 – 12 people

A selection of our favourite starters in the middle of the table
for everyone to share

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Please choose in advance from one of the following main courses
FOR THE WHOLE TABLE

Whole braised shoulder of English lamb with a herb & mustard crust.
Served with kale, roast Jerusalem artichokes and lashings of pomme puree

OR

“A Feast of the Sea”
A classic Bouillabaisse with Rouille and croutes

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Sticky toffee pudding with toffee sauce, custard & vanilla ice cream

OR

Pear & almond tart with clotted cream*

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Tea or filter coffee and petit fours

£70.00 per person

Please note, prices are inclusive of VAT at 20%.
A discretionary 14.5% service charge will be added to your bill.
Dishes with * contain nuts. Please ask if you have any questions about allergens.