



L'ESCARGOT

48 Greek Street, Soho, London W1D 4EF

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 @lescargotsoho

 L'Escargot Restaurant

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Private Dining & Events

Canapé offering

£14 PP FOR A SELECTION OF 3

£20 PP FOR A SELECTION OF 5

£26 PP FOR A SELECTION OF 7

Cold

Smoked salmon

Steak tartare

Tapenade (v) (vg)

Parmesan cheese straws

Radishes with aioli (v)

Crab crostini

Hot

Crispy Camembert with spiced apricot chutney

Truffled mushroom arancini

Snails with garlic & parsley

Haddock goujons with tartare sauce

Glazed cocktail sausages

Truffled sausage roll

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

* Item containing nuts (v) vegetarian (vg) vegan

SLOW & SURE



WE ARE DOG FRIENDLY



Private Dining & Events

All our menus are offered with our selection of bread, tea, coffee & chocolate snails

Menu 1 £75

Jerusalem artichoke & truffle soup
Roast chicken à la forestière, pilaf rice and greens
Tarte au citron

Menu 2 £90

Scotch smoked salmon, capers & shallots
Roast rack of lamb with a herb crust, haricot verts & dauphinoise potatoes
Crème brûlée, sablé biscuit

Menu 3 £100

Lobster bisque
Côte de veau, green peppercorn sauce, haricot verts & dauphinoise potatoes
Pear & almond tart with clotted cream *

Menu 4 £110

Foie gras terrine, Muscat jelly
Fillet of beef en croûte, sauce Périgourdine, glazed vegetables & dauphinoise potatoes
Egg custard tart, crème fraîche

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Christmas menu £100

Available from the 26th of November 2024

Scotch smoked salmon, capers & shallots

Roast turkey with traditional accompaniments *

Christmas pudding with Brandy sauce *

Mince pies *

Pescatarian menu £75

Lobster bisque

Scotch salmon, leeks, samphire, chive beurre blanc & dauphinoise potatoes

Crème brûlée, sablé biscuit

Vegetarian menu £55

Salad of avocado, pomegranate & pistachios *

Wild mushroom & truffle risotto

Tarte au citron

Vegan menu £55

Salad of avocado, pomegranate & pistachios *

Wild mushroom & truffle risotto

Selection of sorbets

Additions

Les escargots (6) £18 Selection of French cheeses £16 per person

Madeleines £3 per person

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