# LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

# MENU 'DU JOUR

## ENTRÉES

Shellfish bisque, almond & basil oil
Red wine poached pear, Roquefort, endives & walnuts (N)(V)
Ham hock terrine, Figs chutney & pickled beetroot puree
Smoked salmon rillette, avocado puree & pickled red onion
6 Escargot de Bourgogne, garlic & parsley (£4.50 suppl.)(N)

## LES PLATS PRINCIPAUX

Ratatouille timbale, panfried polenta & sauce vert
Poached Plaice fillet, butternut squash, panfried gnocchi & wild garlic sauce
Roasted Pork tenderloin, chick peas, baby artichokes & red pepper coulis
Duck leg confit, peas puree, braised escarole and raisins
Aged Chateaubriand for 2, pommes frites & rosemary jus (supp. £17.50pp)

## SIDE ORDERS

Sautéed spinach, Haricots verts, Pomme Frites - £4.95
Gratin dauphinoise, Sauteed mix wild mushroom - £5.75
First bread basket is complimentary, afterwards £ 2.75 each

## LES DESSERTS

Selection of farmhouse cheeses, chutney & dry fruit bread (N) (£2.00 suppl.)
Almond Parfait & caramel popcorn (N)
Raspberry Sorbet & basil sugar
Chocolate and salted caramel tart, passion fruit sauce & Chantilly cream

**AVAILABLE TUESDAY TO SATURDAY LUNCH & DINNER**
**FRIDAY & SATURDAY EVENINGS ONLY THREE COURSES OPTION**

**Lunch: 2 courses £24.50 - 3 courses £28.50**
**Dinner: 2 courses £29.50 – 3 courses £36.50**

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