



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

£12 PP FOR A SELECTION OF 3

£18 PP FOR A SELECTION OF 5

£24 PP FOR A SELECTION OF 7

Cold

Smoked salmon

Terrine de foie gras, sauternes jelly

Tapenade (v) (vg)

Cheese straws

Radishes with aioli (v)

Crab crostini

Bayonne ham with celeriac remoulade

Hot

Crispy Camembert with spiced pear chutney

Truffled mushroom arancini

Snails with garlic & parsley

Haddock goujons with tartare sauce

Glazed cocktail sausages

Comte & lyonnaise onion flatbread

Croque monsieur

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

Scotch smoked salmon, capers and shallots
Roast guinea fowl, morel sauce, pilaf rice and greens
Amalfi lemon tart

Menu 2 £85

Bayonne ham with celeriac remoulade & caper berries
Roast rack of lamb with a herb crust, savoy cabbage & dauphinoise potatoes
Crème brûlée, sable biscuit

Menu 3 £90

Lobster bisque
Fillet of beef façon 'Rossini', leaf spinach & dauphinoise potatoes
Dark chocolate tart, honeycomb & crème fraîche

Menu 4 £100

Foie gras terrine, sauternes jelly
Roast loin of venison, port & peppercorn sauce, braised red cabbage,
celeriace purée & dauphinoise potatoes
Egg custard tart, crème fraîche

Menu 5 £100

Seared scallops, julienne of vegetables and Alsace bacon
Fillet of beef en croûte, sauce Périgourdine, glazed vegetables & dauphinoise potatoes
Champagne jelly with crème chantilly & honeycomb

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Christmas menu £88

Available from the 21st of November 2023

Scotch smoked salmon, capers & shallots

Roast turkey with all festive trimmings *

Christmas pudding with Brandy sauce *

Mince pies *

Pescatarian menu £75

Lobster bisque

Scotch salmon, fennel, chive beurre blanc & new potatoes

Crème brûlée, sablé biscuit

Vegetarian menu £55

Quinoa, fennel & herb salad with sumac (v) (vg)

Jerusalem artichoke & truffle risotto (v) (vg on request)

Amalfi lemon tart

Vegan menu £55

Quinoa, fennel & herb salad with sumac (v) (vg)

Jerusalem artichoke & truffle risotto (v) (vg on request)

Selection of sorbets

Additions

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

Madeleines £3 per person

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