



L'ESCARGOT

48 Greek Street, Soho, London W1D 4EF

020 7439 7474 info@lescargot.co.uk

 @lescargotsoho

 L'Escargot Restaurant

 @lescargotsoho



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

Steak tartare

Tapenade (v) (vg)

Parmesan cheese straws

Radishes with aioli (v)

Crab crostini

Tomato & basil crostini (v) (vg)

Hot

Crispy Camembert with spiced pear 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 £60

Celeriac & truffle soup
Roast chicken a la forestiere, pilaf rice and greens
Amalfi lemon tart

Menu 2 £75

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

Menu 3 £90

Lobster bisque
Fillet of beef façon 'Rossini', leaf spinach & dauphinoise potatoes
Pear & almond tart with clotted cream *

Menu 4 £100

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

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

Pescatarian menu £65

Lobster bisque

Scotch salmon, fennel, chive beurre blanc & new potatoes

Crème brûlée, sablé biscuit

Vegetarian menu £50

Celeriac & truffle soup (v)

Wild mushroom risotto (v) (vg on request)

Amalfi lemon tart

Vegan menu £50

Salad of avocado, pomegranate & pistachios * (vg)

Wild mushroom risotto (vg)

Selection of sorbets

Additions

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

Madeleines £3 per person

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