



L'ESCARGOT

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 [@lescargotsoho](https://www.instagram.com/lescargotsoho)

 [L'Escargot Restaurant](https://www.facebook.com/L'Escargot%20Restaurant)

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Private Dining & Events

Canapé offering

£15 PP FOR A SELECTION OF 3

£22 PP FOR A SELECTION OF 5

£28 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 (v)

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 £80

Jerusalem artichoke & truffle soup

Roast chicken à la forestière, haricot verts & dauphinoise potatoes

Tarte au citron

Menu 2 £95

Scotch smoked salmon, capers & shallots

Roast rack of lamb with a herb crust, haricot verts & dauphinoise potatoes

Crème brûlée, sablé biscuit

Menu 3 £105

Lobster bisque

Roast breast of duck, sage & onion stuffing, apple sauce, haricot verts & dauphinoise potatoes

Pear & almond tart with clotted cream *

Menu 4 £125

Foie gras terrine, Muscat jelly

Fillet of beef en croûte, sauce Périgourdine, haricot verts & dauphinoise potatoes

Egg custard tart, crème fraîche

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Christmas menu £100

Available from the 25th of November 2025

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, chive beurre blanc, haricot verts & dauphinoise potatoes

Crème brûlée, sablé biscuit

Vegetarian menu £75

Salad of avocado, pomegranate & pistachios *

Wild mushroom & truffle risotto

Tarte au citron

Vegan menu £75

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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