

L'ESCARGOT



NEW YEAR'S EVE MENU

Velouté of Keen's Cheddar, Garlic Croutons

Tartare of Dorade, Minted Cucumber and Oyster

Cocktail of Crab and Apples, Apple Sorbet, Crème Fraîche

Terrine of Foie Gras and Smoked Eel, Toasted Brioche

Port Braised Oxtail, Buttered Macaroni, Parmigiano Reggiano

Grilled Baby Artichokes & Salsify Salad with Pickled Girolles

Roasted Tranche of Turbot, Tortellini of Scallops, Grain Mustard Sauce

Loin of Monkfish, 'Cassoulet'

Noisettes of Lamb Farcie, Sautéed Sweetbreads, Girolles

Liquorice Braised Beef, Horseradish Pommes Purée, Sautéed Snails, Red Wine Jus

Goat's Cheese and Winter Vegetable Wellington, Red Cabbage Purée, Sauce Nantaise

Banana & Caramel Soufflé, Dark Chocolate Truffle, Coffee Milk Shake

Pear Tart Tatin, Crème Anglaise, Fromage Blanc Ice Cream

Rum & Raisin Parfait, Butterscotch Sauce

Warm Chocolate Brownie, Griottine Cherries, Kirsch Coulis

Selection of French Cheeses, Quince Jelly, Walnut & Raisin Bread

Coffee & Petits Fours

MENU AT £80.00

A 15% GRATUITY WILL BE ADDED TO THE FINAL BILL.
ALL PRICES ARE INCLUSIVE OF VAT.

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