L'ESCARGOT



NEW YEAR'S EVE PRE-THEATRE MENU

Velouté of Pumpkin & Parmesan, Toasted Walnuts

Rosette of Smoked Salmon, Crème Fraîche, Capers & Pickled Shallots

Steak Tartare on Grilled Onion Bread

Fillet of Sea Bass, Soubise of Onion, Sauce Lie de Vin

Roast Thurlow Pheasant, Parsnips, Bacon and Trompettes

Wild Mushroom Gnocchi, Fricassée of Salsify and Baby Onions, Reggiano Parmesan

Bitter Chocolate Tart, Orange Hazelnut Caramel, Chocolate Chantilly Cream

Armangnac Crème Brûlée, Date Sponge, Prune Ice Cream

Selection of French Cheeses

MENU AT £25.00 FOR THREE COURSES

COFFEE & MINCE PIES £3.50

AVAILABLE FOR BOOKINGS MADE BETWEEN 5.30PM AND 7.00PM (TABLES ALLOCATED A 2 HOUR DINING PERIOD)

A 15% GRATUITY WILL BE ADDED TO THE FINAL BILL.

ALL PRICES ARE INCLUSIVE OF VAT.

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