

L'ESCARGOT



FESTIVE MENU DU JOUR

Velouté of Pumpkin & Parmesan Toasted Walnuts

Potted Salmon & Crayfish, Lamb's Leaf Salad, Sourdough Toast

Warm Salad of Smoked Chicken, Caesar Dressing

Pave of Salmon, Vegetable Stir Fry, Smoked Red Wine Sauce

Roast Turkey, Pigs in Blankets, Sprout Tops, Pomme Fondant, Chestnut Stuffing

Sirloin Diane, Haricot Verts, Pommes Purée,

Pappardelle of Mushrooms, Tarragon Mascarpone, Parmigiano Reggiano

Christmas pudding, Brandy Butter, Candied Chestnuts

Vanilla Cheesecake, Raspberry Ripple Ice Cream

Valrhona Chocolate Roule, Cherry Compote, Red Cherry Sorbet

Selection of French Cheeses

2 COURSES £21.00

3 COURSES £26.00

COFFEE & MINCE PIES £3.50

AVAILABLE FOR LUNCH & PRE-THEATRE IN DECEMBER
PRE-THEATRE TABLES ALLOCATED 1.5 HOURS DINING PERIOD
AVAILABLE FOR GROUND FLOOR RESTAURANT BOOKINGS UP TO 16 GUESTS

A 12.5% gratuity will be added to the final bill.

ALL PRICES ARE INCLUSIVE OF VAT.