



# L'ESCARGOT

**Soho Landmark Since 1927**

**L'Escargot** is the most renowned and beautiful restaurant in Soho, serving contemporary dishes influenced by the great classics of French Cuisine.

The restaurant boasts an impressive art collection with originals by, amongst others, Miro, Chagall, Hirst, Warhol and Mauro Perucchetti.

The Private Rooms at **L'Escargot** are ideal for corporate entertaining, meetings, pre and post theatre meals and special occasions.

A dedicated Sales Co-ordinator will oversee every detail to ensure your event is an outstanding success.

With three uniquely decorated rooms, we have the flexibility to cater for a sit down meal from 10 to 60 guests or a cocktail party for up to 80 guests.

**48 GREEK STREET  
LONDON  
W1D 4EF**

**TEL: 020 7493 9393  
SALES@WHITESTARLINE.ORG.UK**



**The Private Room**

Boardroom	22
Banqueting	30
Cocktail	40

**The Picasso Room**

Boardroom	20
Banqueting	40
Cocktail	50



**The Barrel Vault Room**

Boardroom	28
Banqueting	60
Cocktail	80

# MENU SELECTION

The cost of your party menu will also include room hire (for parties of 10 and above), fresh flower arrangements, candles (for dinner parties), personalised printed menus and handwritten place cards if desired.

For parties up to 20 guests in The Private Room & The Picasso Room only, we are happy to offer a limited a la carte menu. Your guests can choose from this menu on the evening with no need to pre-order. We are unable to offer this menu in The Barrel Vault Room.

All parties of 21 guests or more must use the menu selector on the following pages.

## LIMITED A LA CARTE MENU

AVAILABLE IN THE PRIVATE ROOM & THE PICASSO ROOM  
STRICTLY MAX OF 20 GUESTS.

Salad of Belgian Endive, Poached pear, Roquefort, Walnut Vinaigrette

New Asparagus, Poached Quail's Egg, Hollandaise Sauce

Severn & Wye Smoked Salmon, Pickled Shallots, Horseradish Cream, Capers & Blinis

Parfait of Foie Gras, Madeira Jelly, Toasted Brioche

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Imam Bayildi, Basmati Pastilla, Toasted Almonds

Fillet of Black Bass, Swiss Chard, Salsify Purée, Beurre Blanc Sauce

Roast Guinea Fowl à la Forestière, Baby Leeks, Tarragon Velouté

Rump of Elwy Valley Lamb, Aubergine Caviar, Pommes Boulangère, Olive Jus

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Valrhona Chocolate Fondant, Milk Ice Cream

Orange Tart, Chocolate Mousse

Caramelized Poached Pineapple, Coconut Crisps, Pineapple Sorbet

Rhubarb & Ginger Parfait, Poached Rhubarb

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Coffee & Chocolates

**3 COURSES WITH COFFEE £50.00 PER PERSON  
(MAXIMUM 20 GUESTS)**

## Canapé Menu

### COLD

Cherry Tomato & Mozzarella Skewers, Basil Pesto (v)

Red Onion Tartlet & Goat's Cheese (v)

Grilled Vegetable Roulade (v)

Quails Eggs, Celery Salt (v)

Tiger Prawn & Red Pepper Coulis

Smoked Salmon, Chive Crème Fraiche Blini, Caviar

Poached Pear wrapped in Parma Ham

Smoked Duck, Chargrilled Artichokes,  
Aged Balsamic

Foie Gras Paté on Toast

### HOT

Vegetable Spring Roll, Sweet Chilli Dip (v)

Camembert Frites, Redcurrant Jelly (v)

Mini Fishcakes, Tartare Sauce

Lemon Sole Goujons, Tartare Sauce

Tempura Tiger Prawns, Sweet and Sour Sauce

Duck Spring Roll, Soy Sauce

Brochette of Chicken & Leeks

Mini Lamb Koftas, Yoghurt & Mint Dip

**£9.00 for a selection of 3**  
**£15.00 for a selection of 5**

## MENU SELECTOR

PLEASE SELECT ONLY ONE DISH FROM EACH SECTION

I.E. THE ENTIRE PARTY EATS THE SAME MENU. VEGETARIANS CAN BE CATERED FOR SEPARATELY

VEGETARIAN DISHES ARE NOTED WITH A (V)

## MENU SELECTOR

### STARTERS

CELERIAC AND PEAR VELOUTÉ, CORIANDER CREAM (V)

CAPPUCCINO OF MUSHROOMS & TARRAGON (V)

GREEN ASPARAGUS, POACHED HEN'S EGG, SAUCE HOLLANDAISE (V)

CROUSTILLANT OF GOAT'S CHEESE, TOMATO CHUTNEY,  
ROCKET AND WALNUT SALAD, AGED BALSAMIC (V)

SEVERN & WYE VALLEY SMOKED SALMON, HORSERADISH CREAM,  
PROPERLY GARNISHED

TIAN OF CORNISH CRAB, PETIT HERB SALAD, RED PEPPER COULIS,  
BALSAMIC DRESSING

BLINI OF OAK SMOKED SALMON, FROMAGE BLANC WITH DILL OIL

CHICKEN LIVER & FOIE GRAS PARFAIT, MADERIA JELLY, TOASTED BRIOCHE

SMOKED HAM HOCK TERRINE, SAUCE GRIBICHE

POTTED RABBIT, PEA & BEAN SALAD, SOUR DOUGH TOAST

DRY-CURED HAM, FRESH FIGS, PESTO DRESSING

## MAIN COURSES

ROAST ARTICHOKE, FRICASSÉ OF SPRING VEGETABLES,  
TROMPETTE MUSHROOMS (V)

SAUTÉED GNOCCHI, WILD MUSHROOMS, ROCKET SALAD, TRUFFLE OIL (V)

POACHED FILLETS OF PLAICE, PARSLEY AND LEMON CRUST,  
WILTED SPINACH, CHIVE BUTTER

PAN FRIED FILLET OF SEABREAM, SPROUTING BROCCOLI,  
CRAYFISH TAILS, CAVIAR SAUCE

LOIN OF SWORDFISH, STIR FRIED VEGETABLES & TEMPURA PRAWNS,  
ORIENTAL DRESSING

COULIBIACA OF SALMON, MINTED PEAS, BUTTERED NEW POTATOES

ROAST CORN FED CHICKEN, BOULANGÈRE POTATOES, FRENCH BEANS, JUS GRAS

MAGRET OF GRESSINGHAM DUCK, FONDANT POTATO,  
SPRING GREENS WITH GINGER, PORT & PLUM JUS

ROASTED PORK LOIN STEAK, GRAIN MUSTARD POMME PURÉE,  
FINE BEANS, APPLE SAUCE

ROAST SADDLE OF LAMB WITH MUSHROOMS, CREAMED SPINACH,  
POTATO DAUPHINOISE

RIB OF ANGUS BEEF, POMME FONDANT, YORKSHIRE PUDDING, SAUCE BERCY

FILLET OF SCOTTISH BEEF WELLINGTON,  
CELERIAC PURÉE, FINE BEANS, RED WINE JUS  
(MIN 6 GUESTS, £8.00 SUPPLEMENT FOR LUNCH)

ROAST RUMP OF LAMB, BABY VEGETABLES, SAUCE NIÇOISE

## DESSERTS

POACHED PEAR, MASCARPONE ICE CREAM

CHERRY SOUFFLÉ, CRUMBLE, CARDINAL SAUCE  
(MAX 30 GUESTS)

BAKED MUSCOVADO CHEESECAKE, PEAR PURÉE, ALMOND ICE CREAM

BITTER CHOCOLATE TART, ORANGE & HAZELNUT CARAMEL, CHANTILLY CREAM

CLASSIC LEMON TART, BLACKBERRY COMPOTE

APPLE TART FINE, CALVADOS CRÈME FRAICHE

BANANA PARFAIT, RASPBERRY COULIS

SELECTION OF FRENCH FARMHOUSE CHEESE, RAISIN BREAD, CHERRIES & CELERY  
(£2.00 SUPPLEMENT)

**3 COURSES WITH COFFEE £40.00 FOR LUNCH**  
**3 COURSES WITH COFFEE £50.00 FOR DINNER**

### ADDITIONAL

NUTS & OLIVES	£2.50
SELECTION OF CANAPES – 3 PER PERSON (ADDITIONAL CANAPES CAN BE ADDED AT £3.00 EACH)	£9.00
FRENCH FARMHOUSE CHEESES	£9.50
CHOCOLATES	£3.00

BIRTHDAY / SPECIAL OCCASION CAKES AVAILABLE UPON REQUEST

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



## APERITIF & WINE LIST

### APERITIFS

To welcome your guests on arrival, the following selection of aperitifs are recommended as popular choices:

CHAMPAGNE	£9.25
<b>ROSÉ</b> CHAMPAGNE	£10.75
KIR ROYAL	£9.50
BELLINI	£8.95
BUCKS FIZZ	£8.95
CHAMPAGNE COCKTAIL	£9.50
KIR	£5.50
HOUSE COCKTAIL (ALCOHOLIC)	£9.50
SOFT COCKTAIL (NON-ALCOHOLIC)	£5.50

All prices are quoted by the glass.

For parties of 20 guests or less, a small bar can be arranged in the room to offer a range of spirits, beers and soft drinks.



CHAMPAGNE		BOTTLE	
200	De Nauroy, Brut, Reims	NV	£46.00
249	De Nauroy, <b>Rosé</b> , Brut, Reims	NV	£58.00
219	Perrier Jouet, Grand Brut, Epernay	NV	£65.00
206	Veuve Clicquot, Yellow Label, Reims	NV	£78.00
204	Bollinger Special Cuvée, Brut, Ay	NV	£82.00
226	Laurent Perrier <b>Rosé</b> , Brut, Reims	NV	£96.00
245	Dom Perignon, Epernay	2002	£220.00
MAGNUM			
201	Bollinger Special Cuvée, Brut, Ay	NV	£185.00
207	Veuve Clicquot, Yellow Label, Reims	NV	£175.00
WHITE WINE			
BURGUNDY			
314	Saint-Véran, Domaine Pasquet	2010	£34.50
265	Chablis, Domaine Olivier Tricon	2010	£33.00
273	Chablis 1er Cru « Fourchaume » , Domaine Jean-Marc Brocard	2010	£52.00
310	Montagny 1er Cru, "Les Vignes Sur Le Cloux", Alain Roy	2009	£40.00
324	Pouilly Fuissé, Vieilles Vignes, « Les Crays » Domaine Manciat-Poncet	2009	£52.00
282	Auxey Duresses, Morey Blanc	2007	£63.00
287	Meursault, « Cuvée Charles Maxime », Domaine Latour-Giraud	2007	£68.00
280	Puligny-Montrachet, Domaine Alain Chavy	2008	£72.50
301	Chassagne-Montrachet, Domaine Philippe Colin	2007	£72.00
286	Puligny-Montrachet, 1 <sup>er</sup> Cru « Les Folatières », Domaine Alain Chavy	2007	£105.00
LOIRE VALLEY, ALSACE & BORDEAUX			
334	Muscadet sur lie, Château du Poyet, Sèvre et Maine	2010	£24.00
336	Sancerre, 'Les Hospices', Domaine Paul Buisse	2010	£38.00
530	Sancerre, <b>Rosé</b> , « Domaine des Vieux Pruniers», Domaine Thiroit-Fournier	2010	£42.00
337	Château Favray, Pouilly Fumé,	2010	£38.00
321	Riesling, «Collection», Cave de Ribeauvillé	2009	£32.00
323	Gewürztraminer, « Signature », (medium dry) Côtes de Rouffach, René Muré	2009	£37.00
462	Château Bonnet, Réserve, (Sémillon-Sauvignon-Muscadelle), Entre deux Mers	2011	£30.50
ITALY			
407	Vernaccia di San Gimignano Teruzzi & Puthod, Toscana	2010	£27.50
395	Gavi di Gavi « La Meirana », Broglia, Piemonte	2010	£34.00
381	Pinot Grigio, Alois Lageder, Alto Adige	2010	£35.00
386	Castello della Sala, Chardonnay, « Bramito », Antinori, Umbria	2010	£39.00
NEW WORLD			
485	Johnson Estate, Sauvignon Blanc, Marlborough, New Zealand	2010	£32.00
481	Lawson's Dry Hills, Pinot Gris, Marlborough, New Zealand	2010	£34.00
449	Vasse Felix, Chardonnay, Margaret River, Western Australia	2010	£36.00
DESSERT WINE			
3008	Château La Fleur d'Or, Cru Classé, Sauternes	2009	£47.50
3003	Château de Stony, Muscat de Frontignan	2010	£36.50
3012	Muscat de Beaumes de Venise, Domaine de la Pigeade, Rhône Valley	2010	£46.00

**N.B Dessert Wine are Served in a 12cl Glass, Approximately 8 Glasses Per Bottle**

## RED WINE

BOTTLE

## BURGUNDY

552	Bourgogne Pinot Noir, Domaine Alain Michelot	2008	£40.50
553	Givry Premier Cru, « La Grande Berge », Domaine Eric Desvignes	2007	£42.00
586	Beaune, Premier Cru « Les Grèves », Domaine Maillard Père & Fils	2008	£65.00
558	Gevrey Chambertin, « Les Évocelles », Domaine Lucien Boillot	2008	£78.50

## RHÔNE VALLEY &amp; BEAUJOLAIS

620	Côtes du Rhône, « Laurent. B », Domaine André Brusset	2010	£28.50
613	Crozes-Hermitage, « Les Launes », Domaine des Frères Delas	2010	£40.00
624	Gigondas, Domaine de Sainte Cosme	2008	£54.00
618	Châteauneuf du Pape, Domaine de Beurenard, Paul Coulon	2007	£62.00
604	Fleurie, « La Bonne Dame », Domaine Louis Tête	2010	£35.00
605	Brouilly, Domaine Louis Tête	2010	£30.50

## BORDEAUX

654	Château La Tuilerie des Combes, Lussac-Saint Emilion	2008	£40.00
660	Château Montaignillon, Montagne-Saint Emilion	2008	£38.00
782	Château Le Castellet, Grand Cru Classé, Saint Emilion	2006	£62.00
796	Château Haut Sarpe, Saint Emilion Grand Cru Classé (MAGNUM)	2006	£145.00
830	Château Le Prieuré, Grand Vin de Pomerol	2006	£69.00
662	Château Tour de Chatain, Grand Vin de Pomerol	2008	£47.00
661	Château Gironville, Cru Bourgeois, Haut-Médoc	2005	£48.00
676	Château Belgrave, 5ème Cru Classé, Haut-Médoc	2006	£72.50

## ITALY &amp; SPAIN

876	Montepulciano d'Abruzzo, « Jorio », D.O.C.Umani Ronchi	2009	£30.50
853	Chianti Classico Riserva, D.O.C.G, Tenute, Marchese Antinori	2006	£52.00
835	Amarone della Valpolicella, Bertania, Verona	2008	£65.00
863	Brunello di Montalcino, « Il Poggione » D.O.C.G, Tenuta	2005	£69.50
861	Belnero, Castello Banfi, Super Tuscan	2007	£54.00
880	Dinastia Vivanco, Reserva, Rioja	2005	£44.00

## NEW WORLD

993	Loredona, Pinot Noir, Monterey County, California, U.S.A	2010	£32.00
925	St Hallett, Shiraz, « Faith », Barossa Valley, South Australia	2008	£35.00
918	Angus, 'The Bull', Cabernet Sauvignon, South East Australia	2009	£34.00
915	Glen Carlou, Pinot Noir, Coastal Region, South Africa	2010	£34.00
963	De Gras By Montgras Merlot Reserva, Cochagua Valley, Chile	2011	£29.50
967	Valdivieso, Eclat, Mourvèdre-Carignan-Syrah, Maule Valley, Chile	2007	£44.00

## PORT

3061	Graham's Late Bottled Vintage	2004	£46.00
3039	Taylor's 20 Years Old Tawny		£70.00

**NB Port is Served in a 100 ml Glass. Approximately 8 Glasses Per Bottle**

Please note that vintages may change due to circumstances out of our control.

**L'ESCARGOT**  
**PRIVATE DINING BOOKING FORM**

<b>Date of Event:</b>	Lunch 12pm until 4.30pm Dinner 5.30pm until late
Arrival time:	Time of meal:
No of Guests: Final number of guests is required 48 hours prior to event.	Name of Host:
Company Name:	Contact Name of booker:
Address:	Tel no:
	Email:
Please state what reception drinks you wish to serve:  Nuts & Olives: <input type="checkbox"/>  Canapes: <input type="checkbox"/>	White Wine / Bin no:
	Red Wine / Bin no:
Menu Choice:	
Dietary requirements: Please advise of any vegetarians, special diets or allergies	
Cheese Course: <input type="checkbox"/>	Chocolates: <input type="checkbox"/> (included in Limited a la Carte Menu only)
Liqueurs to be offered: <input type="checkbox"/>	Personalised Logo / wording for menu cards:
Place Cards: If yes, please supply guests list <input type="checkbox"/>	
<b>DEPOSIT</b> <b>100% OF THE FOOD COST (NUMBER OF GUESTS X MENU PRICE) IS REQUIRED TO SECURE YOUR RESERVATION</b>	
Card Type:	Exact Name on the card:
Expiry Date:	Security Code:
Card Number:	
Exact Billing address of the card details:	
Please debit my card for: £	Alternatively, Cheques are payable to <b>Charmsounds UK Ltd</b> and please send to White Star Line Sales Office, 59-60 Grosvenor Street, London W1K 3HZ Fax booking forms to 020 7629 2500
L'Escargot requires the final bill to be settled on the evening. In the event that the account is not settled on the day, any outstanding amounts will be charged to the credit card supplied on this form.	
The Terms and Conditions supplied with this form are accepted on behalf of above Company: Signed:	
Date:	

## TERMS AND CONDITIONS

All bookings for the private dining rooms are subject to the terms and conditions set out below.

### CONFIRMATION OF BOOKINGS

To confirm your booking the attached form should be completed and returned to us by email, post or fax, within 48 hours of a provisional booking being made, otherwise the management reserves the right to cancel the booking and allocate the space to another client.

### DEPOSITS & FINAL PAYMENT

The customer shall be required to pay a deposit to secure the date of the event. We accept personal and company cheques, BACS or CHAPS payments providing adequate time is provided for funds to clear. Unless credit arrangements have been established with the management of L'Escargot, prior to the function date, settlement of the account will be at conclusion of the function. In the event of an account not settled on the day, the balance will be charged to the credit card details supplied on the booking form. Please note we do not have the facility to create multiple bills.

We accept all major credit cards (maximum limit of £5000.00 can be charged to AMEX card)

### FINAL GUARANTEED NUMBERS

To ensure our maximum efficiency, a guaranteed number of guests is required two full working days prior to the event. This will be regarded as the minimum number for the catering and charging. L'Escargot will make every reasonable effort to accommodate any increase in numbers.

### EQUIPMENT / ENTERTAINMENT

Please be aware that L'Escargot is bound by legal restrictions on noise levels. Therefore, we must be informed upon confirmation of booking of any equipment, music or other entertainment you may wish to have in your room.

### ROOM RENTAL

The Private Rooms are available for parties of 10 to 60; numbers below 10 will incur a room hire charge of £150.00.

We are happy to offer use of our rooms for meetings and presentation purposes outside meal times, rates are negotiable.

**During the Christmas period revised minimum numbers will be required:**

The Private Room and Picasso Room: 15 guests The Barrel Vault Room: 30 guests.

### LOSS OR DAMAGE

Under no circumstances are any banners, posters or such materials to be fixed to any walls or doors by any method. In the event of the violation of this condition, the management will take photographs of any damage immediately and the cost of any repair will be passed onto the client.

Free standing display material in the private rooms is allowed.

L'Escargot will be under no liability for any loss, damage or injury to the Client's property or the property of the Client's guests if such loss, damage, injury is due to the act, neglect or default of the Client or his guests, servants or agents.

### GRATUITY

A 15% gratuity will be added to the final bill.

### CANCELLATION BY L'ESCARGOT

L'Escargot may cancel a booking without any liability being incurred whatsoever if:

- The restaurant is closed down due to events and circumstances beyond our control such as fire or by order of public authority or any circumstances outside the control of L'Escargot.
- The customer becomes insolvent or enters into liquidation.
- The customer fails to pay the required deposit

### CANCELLATION BY THE CUSTOMER

In the event of a confirmed booking being cancelled with less than 28 days notice, deposit will be refunded only if the space is resold.

Depending on circumstances such as how far in advance the cancellation and time of year, we will endeavour to transfer the deposit to an alternative date should the booking be postponed.

**In December the following conditions apply: Deposits for confirmed bookings in December are non-refundable.**

**L'Escargot, 48 Greek Street, London, W1D 4EF**

**Tel: 020 7493 9393**

**Fax: 020 7629 2500**

**sales@whitestarline.org.uk**