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Private Dining & Events

Canapé offering

£12 PP FOR A SELECTION OF 3 £18 PP FOR A SELECTION OF 5 £24 PP FOR A SELECTION OF 7

Cold

Smoked salmon

Terrine de foie gras, sauternes jelly

Tapenade (v) (vg)

Cheese straws

Radishes with aioli (v)

Crab crostini

Bayonne ham with celeriac remoulade

Hot

Crispy Camembert with spiced pear chutney

Truffled mushroom arancini

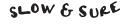
Snails with garlic & parsley

Haddock goujons with tartare sauce

Glazed cocktail sausages

Comte & lyonnaise onion flatbread

Croque monsieur







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All our menus are offered with our selection of bread, tea, coffee & chocolate snails

Menu 1 £75

Scotch smoked salmon, capers and shallots

Roast guinea fowl, morel sauce, pilaf rice and greens

Amalfi lemon tart

Menu 2 £,85

Bayonne ham with celeriac remoulade & caper berries

Roast rack of lamb with a herb crust, savoy cabbage & dauphinoise potatoes

Crème brûlée, sable biscuit

*Menu 3 £*90

Lobster bisque

Fillet of beef façon 'Rossini', leaf spinach & dauphinoise potatoes

Dark chocolate tart, honeycomb & crème fraîche

Menu 4£100

Foie gras terrine, sauternes jelly

Roast loin of venison, port & peppercorn sauce, braised red cabbage, celeriac purée & dauphinoise potatoes

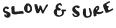
Egg custard tart, crème fraîche

Menu 5£100

Seared scallops, julienne of vegetables and Alsace bacon

Fillet of beef en croûte, sauce Périgourdine, glazed vegetables & dauphinoise potatoes

Champagne jelly with crème chantilly & honeycomb







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Christmas menu £,88

Available from the 21st of November 2023
Scotch smoked salmon, capers & shallots
Roast turkey with all festive trimmings *
Christmas pudding with Brandy sauce *
Mince pies *

Pescatarian menu £,75

Lobster bisque Scotch salmon, fennel, chive beurre blanc & new potatoes Crème brûlée, sablé biscuit

Vegetarian menu £,55

Quinoa, fennel & herb salad with sumac (v) (vg)

Jerusalem artichoke & truffle risotto (v) (vg on request)

Amalfi lemon tart

Vegan menu £55

Quinoa, fennel & herb salad with sumac (v) (vg)

Jerusalem artichoke & truffle risotto (v) (vg on request)

Selection of sorbets

Additions

Les escargots (6) £18 Selection of French cheeses £16 per person Madeleines £3 per person

