



# L'ESCARGOT

48 Greek Street, Soho, London W1D 4EF

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 @lescargotsoho

 L'Escargot Restaurant

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## *Private Dining & Events*

*Canapé offering*

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£14 PP FOR A SELECTION OF 3

£20 PP FOR A SELECTION OF 5

£26 PP FOR A SELECTION OF 7

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### *Cold*

Smoked salmon

Steak tartare

Tapenade (v) (vg)

Parmesan cheese straws

Radishes with aioli (v)

Crab crostini

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### *Hot*

Crispy Camembert with spiced apricot chutney

Truffled mushroom arancini

Snails with garlic & parsley

Haddock goujons with tartare sauce

Glazed cocktail sausages

Truffled sausage roll

All prices include VAT - a discretionary 15% service charge will be added to your bill

If you have any dietary requirements or food allergies please let us know; please be aware that due to shared cooking & preparation areas, we can not guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

\* Item containing nuts (v) vegetarian (vg) vegan

**SLOW & SURE**



WE ARE DOG FRIENDLY



## *Private Dining & Events*

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

### *Menu 1 £75*

Jerusalem artichoke & truffle soup  
Roast chicken à la forestière, pilaf rice and greens  
Tarte au citron

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### *Menu 2 £90*

Scotch smoked salmon, capers & shallots  
Roast rack of lamb with a herb crust, haricot verts & dauphinoise potatoes  
Crème brûlée, sablé biscuit

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### *Menu 3 £100*

Lobster bisque  
Côte de veau, green peppercorn sauce, haricot verts & dauphinoise potatoes  
Pear & almond tart with clotted cream \*

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### *Menu 4 £110*

Foie gras terrine, Muscat jelly  
Fillet of beef en croûte, sauce Périgourdine, glazed vegetables & dauphinoise potatoes  
Egg custard tart, crème fraîche

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## *Private Dining & Events*

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### *Christmas menu £100*

*Available from the 26th of November 2024*

Scotch smoked salmon, capers & shallots

Roast turkey with traditional accompaniments \*

Christmas pudding with Brandy sauce \*

Mince pies \*

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### *Pescatarian menu £75*

Lobster bisque

Scotch salmon, leeks, samphire, chive beurre blanc & dauphinoise potatoes

Crème brûlée, sablé biscuit

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### *Vegetarian menu £55*

Salad of avocado, pomegranate & pistachios \*

Wild mushroom & truffle risotto

Tarte au citron

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### *Vegan menu £55*

Salad of avocado, pomegranate & pistachios \*

Wild mushroom & truffle risotto

Selection of sorbets

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### *Additions*

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

Madeleines £3 per person

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