



# L'ESCARGOT

Depuis 1927

**L'Escargot** is London's oldest and most celebrated French restaurant. Situated in the heart of Soho this beautiful restaurant has been the haunt of the good and the great for almost one hundred years and is an especially admired retreat of stars of stage and screen. Coco Chanel visited shortly after the restaurant opened, and it was a regular haunt of Maurice Chevalier. John Gielgud and Ralph Richardson would often dine here after a show; it was also a favourite of Princess Diana.

The Private Rooms at **L'Escargot** are ideal for private parties whether they be special celebrations, corporate entertaining, business meetings or pre or post theatre meals. The rooms are comfortable and have been decorated to a high standard, celebrating eccentric French design. We can cater for a small sit-down lunch or dinner for 10 or a larger cocktail party for up to 100 guests. Seated parties can be a maximum of fifty guests. Book launches and wine tastings are a speciality.

L'Escargot has an eclectic art collection, both traditional and contemporary with work by Peter Blake, Lucien Freud, Salvador Dali, Laura Knight, John Bratby and Henri Matisse.

The restaurant is renowned for its French bourgeois cuisine, and menus change with the seasons. The Chef de Cuisine is Oliver Lesnik who has a distinguished career having trained at The Connaught Hotel. There is an excellent wine-list with over 250 bins.

A dedicated sales co-ordinator will oversee every detail of your party to ensure that your every need is accommodated and your event is an outstanding success.

L'Escargot offers the perfect environment for a successful outcome; and most importantly we have been praised for the quality of the service we offer and the friendliness of our staff.

Vous êtes le bienvenue !

**PLEASE CONTACT : ANNABEL HUNT**

TEL: 020 7439 7474

[ANNABEL@LESCARGOTRESTAURANT.CO.UK](mailto:ANNABEL@LESCARGOTRESTAURANT.CO.UK)

## The Salons



### Le Salon Vert

A dramatic room with a stunning 18<sup>th</sup> Century ceiling and large windows. Perfect for an intimate private dinner or cocktail reception

Seated	36
Cocktails	70

### Library

One of London's hidden secrets, seeped in culinary history and perfect for a business dinner or private celebration

Seated	30
Cocktails	75



### Le Salon Noir

An iconic and incredibly dramatic space in the heart of Soho; this is a truly special destination for any event

Cocktails	90
<i>(By special request only)</i>	



## MENU SELECTIONS

### Canapé's

#### COLD

Quiche Lorraine  
Quails eggs, celery salt (v)  
Tiger prawns, Sauce Romesco  
Smoked salmon, chive crème fraîche  
Foie gras terrine on toast  
Bayonne ham with celeriac rémoulade  
Tapénade  
Spicy crab on toast  
Smoked trout Tartare  
Cheese straws

#### HOT

Croque Monsieur  
Camembert frites, Redcurrant jelly (v)  
Mini fishcakes  
Lemon sole goujons  
Tempura tiger prawns  
Tempura vegetables (v)  
Les Escargots de Bourgogne  
Chicken & leek vol au vent  
Mini burgers  
Wild mushroom balls (v)  
Pissaladière  
Cocktail Sausages

#### DESSERT

Profiteroles  
Lemon tart  
Némésis au chocolat  
Eclairs

**£17.50 for a selection of 5**

**£25.00 for a selection of 5**

### **Menu 1**

Watercress Soup  
~  
Coq au Vin  
~  
Creme Brulée  
~  
Coffee or tea  
~  
*£38.00 per person*

### **Menu 2**

Ham hock terrine  
~  
Roast salmon fillet with samphire  
and sauce viègre  
~  
Tarte aux fine pommes  
with clotted cream  
~  
Coffee or tea  
~  
*£45.00 per person*

### **Menu 3**

Scallop ceviche with coriander,  
mango & lime  
~  
Roast rack of Lamb with herb crust  
and seasonal vegetables  
~  
Tarte au citron  
with raspberry coulis  
~  
Coffee or tea  
~  
*£50.00 per person*

### **Menu 4**

Foie gras terrine  
with poached kumquats  
~  
Baked halibut with lemon and herb  
crust, spinach and tapénade  
~  
Strawberry & Champagne jelly  
with crystalised mint  
~  
Coffee or tea  
~  
*£55.00 per person*

### **Menu 5**

Beechwood smoked salmon  
with liliput capers & crème fraiche  
~  
Beef Périgourdine with red wine sauce,  
spinach and truffle mash  
~  
Chocolate mousse with caramelised  
hazelnuts and honeycomb ice cream  
~  
Coffee or tea  
~  
*£55.00 per person*

### **Menu 6**

Chilli crab with pickled cucumber  
~  
Roasted loin of veal with spinach and  
pommes Anna, thyme jus  
~  
Honey & red wine glazed figs  
with crème fraiche  
~  
Coffee or tea  
~  
*£65.00 per person*

### **ADDITIONAL ITEMS**

French Famhouse cheeses - £10  
Snails - £12 (per six)

**ALL PRICES ARE INCLUSIVE OF VAT.**

**A 15% DISCRETIONARY GRATUITY WILL BE ADDED TO THE FINAL BILL**



### Private Dining Wine List

#### Sparkling Wine & Champagne

##### **Bin**

2	Laurent-Perrier Brut NV	Bottle	58.00
		Magnum	120.00
11	Laurent Perrier Rosé NV		79.00
14	Pol Roger White Foil NV		85.00
7	Laurent Perrier Ultra Brut NV		95.00
16	Krug 'Grand Cuvée' NV		175.00

##### WHITE

162	Sauvignon, Terre du Soleil, France 2013	26.00
160	Chardonnay, Dom. Domneuve, France 2013	26.00
161	Corbières Château La Bastide, France 2013	27.00
146	Sauvignon Blanc Loupart, T. Merlet, France 2013	29.00
140	Muscadet de Sèvre et Maine, France 2012	31.00
163	Picpoul de Pinet, L'Ormarine, France 2012	32.00
135	Entre-Deux-Mers, Dom de Ricaud, France 2012	33.00
178	Albariño, Serra da Estela, Spain 2013	44.00
142	Sancerre, Domaine Gérard Millet, France 2013	47.00
116	Chablis, Domaine d'Elise, France 2013	56.00
191	St Aubin 1er Cru, Marc Morey, France 2011	77.00
144	Pouilly Fumé 'Haute Densité' Ch. Tracy, France 2011	92.00
115	Puligny-Montrachet, Antoine Geoffroy, France 2012	96.00

##### ROSE

200	Les Quatre Tours, Provence 2013	31.00
203	Château du Galoupet, Provence 2013	43.00

##### RED

331	Merlot, Terre du Soleil, France 2012	26.00
271	Chevalier d'Argent, Cab-Merlot, France 2010	26.00
254	Rioja, Lanzado Joven, Martinez, Spain 2013	27.00
258	Black Shiraz, Berton Vineyards Australia 2013	32.00
323	Côtes du Rhône, Ch. Beauchêne, France 2012	35.00
315	Chiroubles La Forge, Laurent Guillet, France '13	39.00
317	Saint Amour, Château Bonnet, France 2013	47.00
318	Fleurie, Château De Fleurie, France 2013	49.00
252	Rully, V. Dureuil-Janthial, France 2010	54.00
259	Pommard 'Les Vignots' René Monnier, France 2009	78.00
265	Gevrey-Chambertin, Antoine Geoffroy, France 2012	99.00
383	Pavillon Rouge, Château Du Margaux, France 1998	150.00

Prices include V.A.T at the prevailing rate.  
All wines & vintages are subject to availability.

## TERMS AND CONDITIONS

All bookings for the private dining rooms are subject to the Terms and Conditions as provided.

### CONFIRMATION OF BOOKINGS

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

### DEPOSITS & FINAL PAYMENT

The customer will be required to pay a deposit of 50% of the minimum spend to secure the date of the event. We accept all major credit/debit cards. BACS or CHAPS payments may be made provided adequate time is allowed for funds to clear, these payments must be accompanied by a remittance advice sent to L'Escargot. Settlement of the balance of the account is necessary at the conclusion of the event. If the balance of the account is not settled on the day, the balance will be charged to the credit card details supplied.

(Please note that there is a maximum limit of £5000.00 charged to AMEX card at any time)

### FINAL GUARANTEED NUMBERS

A guaranteed number of guests is required 48 hours prior to the event; this will be the minimum number charged. If numbers subsequently rise we will make every reasonable effort to accommodate any increase in numbers.

### EQUIPMENT / ENTERTAINMENT / PHOTOGRAPHY

Please be aware that L'Escargot is bound by legal restrictions on noise levels. Therefore, we must be informed prior to confirmation of booking of any equipment, music or other entertainment you may wish to have in your room. We can provide most equipment at the cost to us of hire. Photography may be allowed by prior arrangement, under no circumstances are photographs to be taken of guests in other parts of the building.

### 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, we will take photographs of any damage caused and the cost of any repair will be passed on to the client. Freestanding display material in the private rooms may be allowed by prior arrangement. L'Escargot will not accept liability for any loss, damage or injury to the Client's property or the property of the Client's guests.

### GRATUITY

A 15% discretionary gratuity will be added to the final account.

### 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

If a confirmed booking is cancelled with less than 21 days' notice, the deposit will be refunded only if the space is resold. **In November and December the following conditions apply; Deposits for confirmed bookings are non-refundable.**

L'Escargot  
48 Greek Street, Soho, London, W1D 4EF  
Tel: 020 7439 7474  
[chris@lescargotrestaurant.co.uk](mailto:chris@lescargotrestaurant.co.uk)

## L'Escargot Private Party Booking Form

### Contact Details

Name of group / party :		Date of event :	
Company name:		Address:	
Telephone number:		Email:	
Name of organiser:		Name of host:	
Type of event:	Breakfast    Lunch    Meeting    Dinner    Drinks Reception		

### Timings / Numbers

Number of guests: <small>(Final number of guests is required 48 hours prior to the event)</small>		Time of arrival:	
		Time of meal:	

### Menu Choices:

Menu Choice:		Canapés: <small>(If applicable)</small>	

### Additional Items (enter required quantity)

	Additional Cheese Course (£10ph)		Table Plan
	Snails (£12 per six)		AV (Cost TBC)
	Celebration Cake (£10ph)		Music
	Placecards (arranged separately)		Flowers (Cost TBC)

### Drinks on arrival:

	White Wine:
	Red Wine:

### Spirits:

	Dessert Wine:

### Beer:

	Water:

A deposit of 50% of the estimated food bill is required to secure this reservation. 100% of the estimated food bill must be paid 48 hours prior to the event. The final bill must be settled at the conclusion of the event by credit/debit card. If circumstances arise that the bill is not settled on the date of the event, the credit card given to settle the deposit will be charged with the balance.

I accept the Terms and Conditions on and supplied with this form:

Signed:..... Date:.....

Name:.....

For and on behalf of:.....