



L'ESCARGOT

Depuis 1927

Private Dining & Events

48 Greek Street Soho London W1D 4EF

Telephone 020 7439 7474

www.lescargot.co.uk

*“A truly individual location
with authentic charm
and character”*

L'Escargot is a restaurant and private members club ideally located in the heart of Soho. For over 90 years we have hosted the great and the good in our beautiful Georgian Townhouse.

Available for exclusive hire, we have held premier parties, fashion launches and company parties for clients including PPQ London, Delfont Mackintosh, Dover Street Market, White Cube and Karla Otto.

The event spaces are available to both members and non-members.

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PLEASE CONTACT:

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Tel 020 7439 7474





Le Salon Vert

An elegant room with a stunning 18th Century ceiling and large windows. Perfect for a private dinner or cocktail reception.

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SEATED 36

COCKTAILS 60





The Library

One of London's hidden secrets, seeped in culinary history having been the home of many illustrious chefs.

Now it is a cosy bolthole to escape the hurly burly noise of London.

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SEATED 32

COCKTAILS 60





Le Grand Siècle Salon Noir

The most dramatic Salon in our Townhouse, the perfect hidden oasis.

Ideal for live music, dj nights and other celebrations

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COCKTAILS 90





Le Salon Bleu

The blue jewel in our townhouse crown, this secret room is a perfect hideaway for a feast with family and friends.

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SEATS 12

STANDING 20

Canapés

COLD

Goats cheese and red onion tart (v)
Foie gras terrine on toast
Quails eggs mayonnaise (v)
Smoked salmon, chive crème fraîche
Crab mayonnaise
Tapenade on toast (v)
Steak tartare
Cheese straws (v)

HOT

Escargots
Lemon sole goujons
Crispy ox cheek roll with horseradish mash
Tempura prawns
Crispy duck confit balls with apple sauce
Cocktail sausages
Croque Monsieur
Wild mushroom arancini (v)
Mini burgers

BOWL FOOD

Beef Bourguignon
Mini sausage and truffle mash
Gnocchi with butternut purée (v)
Goujons of sole, frites and tartare sauce
Cassoulet

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£5.50 each

£10.50 for a selection of 2

£15.00 for a selection of 3

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£9.00 per person for a selection of 3

£15.00 per person for a selection of 5

£20.00 per person for a selection of 7



Spring Menus

LUNCH MENU

Green bean & frisée salad (v)
~
Confit duck with rainbow chard, chilli & ginger
~
Tarte au citron
~
Tea, coffee & petit fours

£25.00



DINNER MENU 1

Beetroot & goat's cheese salad (v)
~
Stonebass with samphire
~
Creme brûlée
~
Tea, coffee & petit fours

£35.00

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DINNER MENU 2

'Kings' Smoked salmon
~
Beef Bouguignon with parsnip purée &
seasonal greens
~
Tarte au citron
~
Tea, coffee & petit fours

£45.00

Vegetarian options available

DINNER MENU 3

Amuse bouche
~
Chilli crab salad
~
Rack of herb crusted lamb, new potatoes
& seasonal greens
~
Chocolate Ooh La La! *
~
Tea, coffee & petit fours

£55.00

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DINNER MENU 4

Amuse bouche
~
Lobster cocktail
~
Fillet of beef Perigoudine
~
Tarte tatin with calvados cream
~
Tea, coffee & petit fours

£65.00

Feasting

Feasting menu for friends and family to share as a more informal dining experience.

Available for 6 – 24 people

£50 per person



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A selection of hors d'oeuvres

Beetroot & goat's cheese salad (v)

Crudites (v)

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Cassoulet

Duck breast, merguez, Toulouse sausage, Morteau, Alsace bacon

OR

Whole suckling pig

(£15 supplement per person)

~

Tarte Bourdaloue

~

Tea, coffee & petit fours



Apéritifs & Wines

To welcome your guests on arrival, the following selection of apéritifs are popular choices:

KIR ROYALE - Champagne with blackcurrant (cassis)

BELLINI ITALIAN - Prosecco with white peach juice

BUCK'S FIZZ - Champagne with orange juice

CLASSIC CHAMPAGNE COCKTAIL - Champagne with brandy, sugar & angostura bitters

From £9.50 each



Champagne - from £59.00

Prosecco - from £39.00



We pride ourselves on our ever evolving wine list featuring classic French wines along with some hand picked wines from around the NewWorld.

Many other cocktails available including the House cocktail - **Oh La La !** @ £7.50 each

A small bar can be arranged in your private room offering wines, spirits, beers and soft drinks - charged on consumption.

Terms & 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

Within 48 hours of verbal or written confirmation 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 £5,000 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.

GRATUITY

A 14.5% discretionary gratuity will be added to the final account.

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. 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. The cost of any repair to damage made will be passed on to the client.

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.**