

L'Etoile

Private Dining Set Menus

We look forward to welcoming you to L'etoile for your private dining event. Please find below our 3 different private dining menus, designed and priced to suit your every need. If you have any questions about the menus or have any specific requests or dietary requirements we will always do our best to accommodate.

With two of our 4 private rooms having a private bar and reception area, we have included a selection of drinks and snack that you can pre order for your party to enjoy at the start of the event.

Prosecco Stella D'italia £28

Champagne Jaquart Brut Mosaic £55

Laurent-Perrier Brut £65

Laurent-Perrier Rose £95

Cocktails from £8

Selection of Spirits and Mixers from £9

Selection of Nuts and Olives £2 per person

L'Etoile

Set Menu 1 | 28.95

Starters

Chicken liver parfait Onion Marmalade & toasted brioche

Salmon Gravlax Spiced roasted beetroot, horseradish

Jerusalem artichoke risotto with chestnut puree and parmesan crisps (V)

Mains

Salmon fish cake seasonal vegetables, tartar sauce, chive cream

Polenta cake parmesan, wild mushrooms, basil pesto (v)

Pan Seared Chicken breast roast shallots, sweetcorn puree & fondant potatoes

Desserts

Apple tart Tatin with clotted cream

Coffee Crème Brulee L'etoile shortbread

Rice pudding with white chocolate, poached pear, forest fruit compote

All prices include VAT at the prevailing rate. A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients

L'Etoile

Set Menu 2 | 32.95

Starters

Salmon Gravlax Spiced roasted beetroot, horseradish

Breaded Cod Cheeks Celeriac puree, pickled cucumber, potato crisps

Chicken liver parfait Onion Marmalade & toasted brioche

Jerusalem artichoke risotto with chestnut puree and parmesan crisps

Mains

Belly of Pork pig's trotters, samphire, apple purée, fondant potatoes

Pan Seared Chicken breast roast shallots, sweetcorn puree fondant potatoes

Polenta cake parmesan, wild mushrooms, basil pesto (v)

Pave of Salmon Olive Crust ,grilled baby leeks and carrots, cream velouté

Desserts

Coffee Crème Brulee L'etoile shortbread

Rice pudding with white chocolate, poached pear, forest fruit compote

Rhubarb crumble honey and rosemary ice cream

Ice cream and sorbet

All prices include VAT at the prevailing rate. A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients

L'Etoile

Set Menu 3 | 35.95

Starters

Chicken liver parfait Onion Marmalade & toasted brioche

Salmon Gravlax Spiced roasted beetroot, horseradish

Smoked Chowder Pulled ham hock and garlic croutons

Goats cheese ravioli with spinach, tomato consommé & fresh basil

Breaded Cod Cheeks Celeriac puree, pickled cucumber, potato crisps

Mains

Rump of lamb smoked aubergine purée, barley risotto, kale, mint jus

Pan Seared Chicken breast roast shallots, sweetcorn puree fondant potatoes

Pave of Salmon Olive Crust, grilled baby leeks and carrots, cream velouté

Fillet of Beef Wellington French beans, roasted new potatoes and Port jus
(supplement £5)

Butternut squash Pithivier red pepper, spinach, tomato concasse, cream velouté

Desserts

Bubble gum panna cotta pistachio nuts, red velvet doughnuts

Apple tart Tatin with clotted cream

Coffee Crème Brulee L'etoile shortbread

Dark chocolate marquise white chocolate, black cherry compote, chocolate and cherry sponge

Selection of French and British cheeses

All prices include VAT at the prevailing rate. A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients