



LOUIE
GROUP SHARING MENU A

£75 PER PERSON



RAW BAR

Carlingford Oysters
Seabass Carpaccio, Apple, Lime, Baeri Caviar
Chilled Prawns, Bourbon Cocktail Sauce

SMALL PLATES

Crispy Calamari, Cajun Spice, Marinara Sauce
Green Beans, Paris Mushrooms, Hazelnuts, Mustard Dressing
Stracciatella, Red, Golden and Candy Cane Beets, Walnut Dressing

LARGE PLATES

Roasted Sea Bream, Sauce Vierge
Roasted Corn Fed Chicken, Morels, Vermouth Sauce

SIDES

Steamed Broccoli
Herb Crushed Potatoes

DESSERT

Southern Pecan Pie, Cream, Spiced Pecan
Chouquettes, Bourbon Custard, Red Berry Sauce

DISHES WILL ARRIVE IN WAVES AND PLACED IN THE CENTER OF THE TABLE
TO BE PASSED AROUND AND SHARED OR SERVED BY YOUR WAITER AT YOUR
CONVENIENCE



LOUIE
GROUP SHARING MENU B

£95 PER PERSON



RAW BAR

Selection of Carlingford & La Boudeuse Oysters
Sesame Crusted Tuna, Horseradish, Citrus & Soy
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil

SMALL PLATES

Cervelle de Canut, Cottage Cheese, Fresh Herbs, Melba Toast
Crispy Calamari, Cajun Spice, Marinara Sauce
Foie Gras Terrine, Satsuma Marmalade, Country Toast
Green Beans, Paris Mushrooms, Hazelnuts, Mustard Dressing
Stracciatella, Red, Golden and Candy Cane Beets, Walnut Dressing

LARGE PLATES

Roasted Filet of Turbot, Kale, Horseradish Beurre Blanc
Roasted Corn Fed Chicken, Morels, Vermouth Sauce
Black Truffle Rigatoni, Parmesan Emulsion

SIDES

Steamed Broccoli
Herb Crushed Potatoes

DESSERTS

Exotic Pavlova, Mango & Passion Fruit, Cream
Chouquettes, Bourbon Custard, Red Berry Sauce

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LOUIE
GROUP SHARING MENU C

£125 PER PERSON



RAW BAR

Selection of Gillardeau, Maldon, Carlingford & La Boudeuse Oysters
Sesame Crusted Tuna, Horseradish, Citrus & Soy
Sea Bass Carpaccio, Apple, Lime, Baeri Caviar
Yellow Tail Crudo, Green Tomato, Ginger, Chili Oil
Scottish Hand Dived Scallops, Lemon, Basil, Jalapeno

SMALL PLATES

Cervelle de Canut, Cottage Cheese, Fresh Herbs, Melba Toast
Crispy Calamari, Cajun Spice, Marinara Sauce
Foie Gras Terrine, Satsuma Marmalade, Country Toast
Knife Cut Steak Tartare, Seasoned Potato Crisps
Green Beans, Paris Mushrooms, Hazelnuts, Grain Mustard Dressing
Chilled Lobster, Baby Gem, Avocado, Pink Grapefruit, Lemon Mayo.

LARGE PLATES

Crispy Dover Sole, Almond Romesco, Gremolata
Black Truffle Rigatoni, Parmesan Emulsion

New York Strip Steak, Spiced Herb Dressing, Red Wine Jus
or
Cote de Boeuf, Peppercorn Sauce, Bearnaise * (Supp £10 pp)

SIDES

Steamed Broccoli
French Fries

DESSERTS

Tarte Tatin Traditionnelle, Vanilla Ice Cream
Chouquettes, Bourbon Custard, Red Berry Sauce

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LOUIE
GROUP SHARING
VEGETARIAN MENU

(minimum 5 guests)

£65 PER PERSON



SMALL PLATES

Cervelle de Canut, Cottage Cheese, Fresh herbs, Melba Toast
Asparagus, Truffle Vinaigrette
Sea Beans & Lettuce, Radishes, Citrus & Soy
Crispy Potato Fries, Cajun Spices, Lemon Mayonnaise
Green Beans, Paris Mushrooms, Hazelnuts, Grain Mustard Dressing
Stracciatella, Red, Golden and Candy Cane Beets, Walnut Dressing

LARGE PLATES

Polenta, Asparagus, Wild Mushrooms
Tagliolini, Morels, Vermouth Sauce

SIDES

Steamed Broccoli
Green Salad

DESSERTS

Chocolate Fondant, Pistachio Ice Cream
Chouquettes, Bourbon Custard, Red Berry Sauce

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