

ELENA'S L'ETOILE
30 CHARLOTTE STREET
LONDON W1T 2NG
TEL: 020 7636 7189 /1496
FAX: 020 7637 0122

PRIVATE ROOM RESERVATION BOOKING FORM

Organiser Name:

Host on Event

Telephone-

Email-

Date of Event:

Time of Arrival:

Number of Guest:

Credit Card Details:

Please find enclosed the menus and wine list for your perusal.

Please select **ONLY ONE** menu for all guests attending. We recommend guest pre select from chosen menu, in this case we will provide name cards or alternatively guest could select having same starter, main and vegetarian option and dessert. Final menu choice needs to be confirmed 5 days prior to your event. Vegetarian dishes or special dietary requests can be provided, please ask for more information.

To confirm your event I require the following information

- the final numbers, menu and wines/drinks to be confirmed at least 5 days prior to your event
- a credit or debit card in order to secure and confirm the reservation

Please contact me if I can help in any way planning your function.

Kind regards,

On behalf of Elena's L'Etoile

- ***A set of Private Rooms terms and conditions follows and forms part of the Private Room Reservation booking form***

ELENA'S L'ETOILE

PRIVATE ROOMS - TERMS AND CONDITIONS

Private rooms

There are four beautifully appointed private rooms sited on the first, second and third floors at Elena's L'Etoile.

Private Rooms are available for parties of 8 to 32; numbers below 8 will incur an extra charge of £100, numbers 5 or below will incur a charge of £150. The use of the Rooms for presentation purposes outside meal times is negotiable.

Numbers / Menus / Wines/drinks / Room hire charge

A £ 55 ROOM HIRE CHARGE IS APPLICABLE TO ALL PRIVATE ROOMS.

In order to confirm your event please advise us of the final number of guests, menus, wines/drinks at least 2 days prior to the event.

We reserve the right to charge for any additional numbers of guests.

Special diets / Allergies / GM foods

VEGETARIAN, OR SPECIAL DIETARY OPTIONS ARE AVAILABLE ON REQUEST

Please note we are allergy aware and some dishes on our menus may contain nut products or food substances to which you may be allergic. Please ask our staff for information about allergies or genetically modified ingredients.

Billing arrangements / Service Charge

All prices shown include VAT but not service charge. A discretionary 12.5% gratuity will be added to the final bill.

Unless you have an account or special arrangements with the Company, bills must be settled on the day of the function either by credit/debit card or cheque

Cancellations

Please be advised that we do not require a deposit however credit card details to secure and confirm your event is required. In the case of late cancellation of 7 working days or less prior to your event a fee of £10 per person will be charged to given credit card.

Service Times

Luncheon served from 12.00pm to 2.30pm (last orders) Monday to Friday

Dinner served from 6pm to 10.30pm (last orders) Monday to Saturday

It would be appreciated if the Private Rooms could be vacated by midnight.

If you would like to make an enquiry about availability or arrange a viewing please do not hesitate to contact me on **020 76367189/1496** fax on **020 76370122**

I look forward to making your private party a very enjoyable one.



ELENA'S
L'Etoile

Menu 1
£27.95

Starters

L'Etoile House Salad
Salad leaves, tomatoes, cucumber, onion, pepper
And croutons with a honey & mustard dressing

Chicken liver parfait
Red onion marmalade, balsamic gel and toasted brioche

Butternut squash soup
Parsley pesto and toasted almond

Mains

Roast fillet of coley
Tagliatelle Verdi, crayfish, cherry tomato and timut pepper sauce

Trio of slow cooked pork
Boulangere potato, apple puree, honey glazed carrots and cider jus

Linguine 'provencale'
Sautéed mushrooms, basil and parmesan

Desserts

L'Etoile lemon tart
Citrus mascarpone, orange segments and popping candy

Traditional vanilla crème brulee
Shortbread

Selection of French cheese (supplement £1.50)
Quince jelly, walnut bread

Coffee and tea

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



ELENA'S
L'Etoile

Menu 2

£30.95

Starters

Double baked mushroom soufflé
Plum tomato puree, basil pesto with toasted pine nuts and chive crème fraiche

Confit duck leg
Parsnip puree, braised red cabbage and wild mushroom sauce

Chestnut and Jerusalem artichoke risotto
Parmesan and crispy artichoke

Mains

Pan fried calves liver
Button onions, green beans, smoked bacon rosti, red wine jus

Salmon and leek fishcake
Hand cut chips, mushy peas and chive veloute

Linguine 'provencale'
Sautéed mushrooms, basil and parmesan

Desserts

Elderflower panna cotta
Blueberry puree, macerated grapes, almond biscuit

Traditional vanilla crème brulee
Shortbread

Selection of French cheese (supplement £1.50)
Quince jelly, walnut bread

Coffee and Tea

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ELENA'S
L'Etoile

Menu 3

£32.95

Starters

L'Etoile House Salad

Salad leaves, tomatoes, cucumber, onion, pepper
And croutons with a honey & mustard dressing

Chicken liver parfait

Red onion marmalade, balsamic gel and toasted brioche

Home cured gravadlax

Salad, pickled cauliflower, lemon oil and lemon crème fraiche

Mains

Roast fillet of coley

Tagliatelle Verdi, crayfish, cherry tomato and timut pepper sauce

Pan roast breast of duck

Celeriac puree, braised cabbages with smoked bacon, sweet potato & port jus

Sunblush tomato and smoked apple wood risotto cake

Spinach croquette, ratatouille and parmesan crisp

Desserts

Sticky toffee pudding

Toffee sauce and Guinness ice cream, caramel tuille

Valrhona chocolate ganache

Dulce de leche, hazelnut cookie and hazelnut cream

Selection of French cheese (supplement £1.50)

Quince jelly, walnut bread

Coffee and Tea

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ELENA'S
L'Etoile

Mini A la Carte

£35.95

Starters

L'Etoile House Salad
Salad leaves, tomatoes, cucumber, onion, pepper
And croutons with a honey & mustard dressing

Chicken liver parfait
Red onion marmalade, balsamic gel and toasted brioche

Double baked mushroom soufflé
Plum tomato puree, basil pesto with toasted pine nuts and chive crème fraiche

Butternut squash soup
Parsley pesto and toasted almond

Confit duck leg
Parsnip puree, braised red cabbage and wild mushroom sauce

Mains

Trio of slow cooked pork
Boulangere potato, apple puree, honey glazed carrots and cider jus

Pan roast breast of guinea fowl "au vin"
Creamed garlic potatoes

Roast fillet of coley
Tagliatelle Verdi, crayfish, cherry tomato and timut pepper sauce

Fillet of beef Wellington
Carrots, French beans, roasted new potatoes, port jus (£5 supplement)

Sunblush tomato and smoked apple wood risotto cake
Spinach croquette, ratatouille and parmesan crisp

Desserts

L'Etoile lemon tart
Citrus mascarpone, orange segments and popping candy

Elderflower panna cotta
Blueberry puree, macerated grapes, almond biscuit

Sticky toffee pudding
Toffee sauce and Guinness ice cream, caramel tuille

Traditional vanilla crème brulee
Shortbread

Selection of fine French Cheese

Coffee and Tea

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ELENA'S
L'Etoile

CANAPES SELECTION

6 CANAPES @ £14.50 PER PERSON

8 CANAPES @ £18.50 PER PERSON

10 CANAPES @ £22.75 PER PERSON

Served warm

Mini fish cake & chips with tartare sauce
Dorne of mackerel with beetroot
Mini fish pie with parmesan
Mini quiches (meat or vegetarian)
Risotto cake with blue cheese
Mushroom with blue cheese and garlic
Mini shepherd's pie
Breakfast canapé (Cumberland sausage, smoked bacon, fried quail egg)
Braised pork belly with prunes
Mini beef wellingtons (*£1.50 supplement*)

Served cold

Smoked salmon belini's with crème fraiche
Poached salmon on cucumber with dill
Smoked mackerel mousse
Smoked chicken & mango tartlettes
Duck rilette with tomato chutney
Carpaccio of beef fillet with rocket and parmesan (*£1.00 supplement*)
Prawn cocktail
Stuffed courgette with ratatouille
Chicken liver parfait with red onion marmalade
Poached chicken ballentine

Sweet canapés

Mini lemon tart
Baby chocolate and pistachio tart
Vanilla bavoir
Crème brulee
Pavlova with fruits & cream
Valrhona chocolate gnache

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