

# Le Vacherin

CHEF MALCOLM JOHN  
LONDON | SURREY | CATERING

# VACHERIN DINNER

26TH SEPTEMBER

£60  
5 COURSES

“CLASSIC  
CUISINE TO MAKE  
THE HEART BEAT  
FASTER 7/10”

*The Telegraph*



ZAGAT  
RATED

the  
MICHELIN  
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76-77 SOUTH PARADE | CHISWICK | LONDON | W4 5LF

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# ANNUAL VACHERIN DINNER

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Monday 26th September 2017

## L'HORS D'ŒUVRE

Twice baked Vacherin soufflé  
Served with Bayonne ham, endives & walnuts

*Luberon Blanc, Château La Verrerie, Southern Rhône, France, 2015*

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## LE PLAT PRINCIPAL

Roast longhorn sirloin  
Served with vacherin dauphinoise, haricot vert

*Cahors Malbec, Château de Chambert, South West France, France, 2010*

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## LE FROMAGE

Baked Vacherin with truffle & almond crust

*Montagne Saint-Émilion, Château La Croix Bonneau, Bordeaux, France, 2012*

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## LE DESSERT

Tarte au citron

*Sauternes, Château Delmond, Bordeaux, France, 2014*

*Café*

£60 per person

Cash bar Reception | 8pm Seated for Dinner