

le Vacherin
FRENCH CUISINE

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CORPORATE GROUP PARTY MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival
Canapés selection (4 pcs. each - £4.00)

LES HORS D'ŒUVRES

Sweetcorn & tarragon velouté, corn fed chicken bon-bon, chicken essence (d-w) (v) (ask veg. option)
6 Escargots de Bourgogne (£5.00 suppl. For 12 pcs) (w-d-s-c)
Mackerel tartare, apple jelly, horseradish remoulade, salt baked baby beets & dill (d-f-s)
Orkney Scallop, roast kohlrabi, crisp pork belly, sea lettuce & moilee sauce (c-d-f-s-w)
Heritage tomato & basil twice baked soufflé, Chiswick garden salad (d-w) (v)
Gressingham duck rillettes, mustard pickles & sour dough bread (d-s-w)
White asparagus, poached guinea egg & mushroom a' la grecque (c-d-f-s-w)

LES PLATS PRINCIPAUX

Vegetarian Wellington, feta cheese, summer vegetable ragoût, yoghurt & tarragon sauce (d-s-w) (v)
Salt marsh Lamb rump, olive oil creamed potatoes aubergine caviar & sauce Choron (d-w-s)
35 days Hereford Côte de Boeuf, sauce au poivre, dauphinois potatoes (d-s)
Loch Duart Salmon suprême, pickled potatoes, shrimp skagen, beetroot & dill (c-d-f-s-w)
Confit rabbit leg, buttered leeks & sauce à la moutarde (d-s-w)

LES DESSERTS

Rum & raisin vanilla crème brûlée (d-w)
Valhrona dark chocolate & peanut butter tart, banana ripple Ice cream (d-n-w-s)
Mixed sorbets (w-n)
Strawberries Romanoff, basil & chocolate honeycomb (d-s-w)

3 COURSES & CHEESE BOARD, £39.50 PER HEAD

Coffees are included

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, molluscs

All prices are inclusive of 20% VAT.

A 12.5% discretionary service charge will be added to your final bill.

If you have any allergies, please notify your waiter prior to placing your order.