

le Vacherin
FRENCH CUISINE

le Vacherin

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

Wild mushroom velouté, chicken & tarragon quenelle, shallot butter (v) (d-s-w)
please ask for vegetarian option.

Seared yellowfin tuna, shrimp & ginger Samosa, chilli, grilled scallion & wasabi broth (c-d-f-n-w-s)

6 escargots de Bourgogne garlic & parsley butter (£4.50 supp. – 12 snails) (c-d-s-w)

Buttered leek & Lobster terrine, truffle essence, Avruga caviar (d-n-w-s)

Marinated artichoke & smoked Burrata, poached pears, pine nuts, lemon
quinoa, aged balsamic vinegar (v) (d-n-w-s)

Roasted veal sweetbreads, pickled Girolles, smoked cauliflower couscous, Ravigote sauce (d-w-s)

LES PLATS PRINCIPAUX

Delica pumpkin & Mascarpone Ravioli, Trompette de la Mort, Marmite butter emulsion (v) (d-s-w)

Loin of Old Spot pork, sticky Rib, Asian slaw, Tonkatsu sauce, charred fennel (d-w-n-s)

Herb crusted supreme of Halibut, poached kumquats, buttered salsify, sauce Verbena (c-d-f-w-s)

Entrecôte Bordelaise, potato dauphinois (d-s-w)

Seafood Cassoulet- Cockles, Palourde clams, St. Austell Bay mussels, red mullet,
stuffed razor clams (c-d-f-s-w)

LES DESSERTS

White chocolate & raisin Pannacotta, raspberry jelly, frosted almonds (d-n-w-s)

Madagascan vanilla crème brûlée, Palmier biscuit (d-w-w)

Mixed Sorbets de la Maison (w-n)

3 COURSES & CHEESE BOARD, £40.00 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.