



Le Vacherin
FRENCH CUISINE

NEW YEAR'S EVE DINNER BY ORDER OF THE PEAKY BLINDERS

Set in Birmingham, England in 1919, several months after the end of the First World War in November 1918. The **Peaky Blinders** gang and their ambitious and highly cunning boss Tommy Shelby, are waiting for you at Le Vacherin Chiswick for a reckless, dangerous night.

Join us for a decadent and historical evening, as our team will take you on a 4 course extensive adventure through the insane excesses of the Peaky Blinders gang members lives and their mutual predilection for Martinis, Champagne, Bourbon and many of the other finer things in life, all "illegal" and accompanied by a delicious selection of some of classic and modern French dishes. Dress to impress and with licence to be stunning, all the staff will also be in costumes. A live Dj will spin music from the series and modern tunes until early morning, breakfast to go will be offered.

**TICKETS ARE £95 PER PERSON AND INCLUDE 4 COURSES
WITH A GLASS OF CHAMPAGNE ON ARRIVAL.**

le Vacherin

NEW YEAR'S EVE DINNER MENU

31st of December 1919 – A Peaky Blinders night

A chilled glass of Champagne Devaux on arrival (Birmingham bubbles), after that you will be mugged

L'AMUSE BOUCHE - BLACK STAR DAY

Peaky Blinders selection of canapés – By order of Tommy Shelby

LES HORS D'ŒUVRES THE WORCESTER RACES

Wild mushroom velouté, chicken & tarragon bon-bon, shallot emulsion (d-w-s) (v) **Chester Campbell**

Maldon rock oysters, shallot vinegar, rye bread, sauce mignonette (c-w-s) **Winston Churchill**

Seared yellow fin tuna, brown shrimp samosa, buttered scallion, wasabi mayonnaise (d-c-f-s-w) **Billy Kimber**

Escargots de Bourgogne, garlic & parsley butter, Pernod scented (6) (c-d-w-s) **Tatiana Petrovna**

Cornish Lobster & buttered leek terrine, Avruga caviar, truffle vinaigrette (c-f-s) **Linda Shelby**

Blackgate beef tartare, breaded Ox tongue, sauce verte, black radish, pickled

walla walla onions (d-w-s) **Father John Hughes**

LES PLATS PRINCIPAUX THE DERBY DAY

Pumpkin & mascarpone Agnolotti, Trompette mushrooms, marmite buttered emulsion (d-n-w-s) (v) **Ruben Oliver**

Duck magret, pan fried foie gras, quince purée, dauphine potatoes, Vau vintage jus (d-w-s) **Polly Gray**

Roast Monkfish tail, stuffed baby squid, buttered brown shrimps, spiced fregola & chorizo crumble

(c-d-f-w-s) **Arthur Shelby**

Breast of Guinea fowl, confit leg, glazed sprouts, chestnut purée & sauce Vin Jaune (d-n-w-s) **Grace Burgess**

Herb crusted Alaskan Halibut, hazelnut pesto, stuffed razor clams, buttered Girolles (c-d-f-w-s) **John Shelby**

Loin of Hampshire venison, beetroot tortellini, purple sprouting Broccoli, blackberry jus (d-n-w-s) **Ada Thorne**

LES DESSERTS THE GENERAL STRIKE OF MAY 1926

Selection of farmhouse cheeses, red onion chutney & biscuits (d-w-n-s) **Charlie Strong**

Chocolate delicé, marinated kumquats, crème fraîche (d-w-n-s) **Jeremiah Jimmy "Jesus"**

Clementine crème brûlée, cinnamon shortbread biscuit (d-w-s) **Alfie Solomons**

Apple tarte Tatin, Madagascan vanilla Ice cream (d-w-s) **Derby Sabini**

Mixed House sorbets, served with lemon madeleine (d-w) **Esme Shelby**

Winter berry pudding, raspberry ripple Ice cream (d-w-s) **Lizzie Stark**

4 courses £95.00 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 the order.