

Le Vacherin

NEW YEAR'S EVE DINNER TAKE OUT MENU

31st of December 2020 – A festive night

L'AMUSE BOUCHE

Selection of french cured meats

LES HORS D'ŒUVRES

Lobster bisque, handpicked Cornish crab & truffle essence (c-d-f-s-w)

Scallops, crayfish & crème fraîche cannelloni, Sea herb, Dill mayonnaise (d-c-f-s-w)

Hampshire venison tartare, Scotch quail's egg, mushroom à la greque & artichoke purée (d-s-w)

Escargots de Bourgogne, garlic & parsley butter (6) (c-d-w-s)

Chicken liver & Foie Gras parfait, dried Muscat grapes, black radish, toasted brioche (d-s-w)

Red wine poached pear & Roquefort salad, endive & walnuts (d-n-s-w) (v)

Scottish smoked salmon & cucumber timbale, pickled baby beets, watercress (d-f-s-w)

LES PLATS PRINCIPAUX

Pumpkin & mascarpone Ravioli, pine nuts, crisp sage mushrooms, aged parmesan (d-n-s-w) (v)

Duck Magret, confit leg, preserved cherries & sauce Foie Gras (d-w-s)

Pan fried supreme of Hake, Palourde clams, buttered salsify & saffron sauce (c-d-f-w-s)

Breast of Guinea fowl, chestnut purée, potato Anna, buttered Cavolo nero & sauce Vin Jaune (d-n-s-w)

Herb crusted Stone Bass, steamed St Austell Bay mussels, seafood Cassoulet (c-d-f-s-w)

35 day aged Rib Eye, Dauphinoise potatoes & peppercorn sauce (d-n-s-w)

LES DESSERTS

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

Valhrona dark chocolate Bavaois, Bayley's cream Chantilly, spiced kumquats (d-n-s-w)

Clementine crème brûlée, Lemon Madeleine (d-w-s)

Wild berries Pannacotta, frosted almonds (d-n-s-w)

Mixed House sorbets (d-w)

4 courses £70.00 per head

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

All prices are inclusive of 20% VAT

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