

le Vacherin
FRENCH CUISINE

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GROUP PARTY MENU

WELCOME DRINK

Chilled glass of Devaux champagne Brut on arrival

LES HORS D'ŒUVRES

Artichoke velouté, "lardo di colonnata", aged parmesan & Thyme crouton (d-s) (v) please ask for vegetarian option.

Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w)

Red mullet Ceviche, iced pomegranate, mango purée & Lemon balm (d-f-s)

Hampshire Venison tartare, Haggis Scotch egg, Hen of the Woods & elderberry jelly (d-s-w)

Tempura de cuisses de Grenouille avec sauce Gribiche (d-s-w)

Kalamata olive, pearl barley, French feta & preserved lemon salad (d-s-w) (v)

Seared Orkney scallops, truffle cauliflower purée, Ibérico ham & Sea purslane (c-d-f-s)

LES PLATS PRINCIPAUX

Butternut squash ravioli, toasted pine nuts & sage emulsion (d-n-s-w) (v)

6 Oz fillet of West Country beef, creamed Ceps, Foie Gras & Autumn truffles (d-s-w)

Fillet of Dover sole, buttered Chanterelles, purple sprouting broccoli & brown shrimps (c-d-f-s)

Noisette of Welsh lamb, goat's cheese & beetroot gnocchi, aubergine purée & cobnuts (d-n-s-w)

Red leg Partridge, buttered chard, Cotswold plum purée, Anna potato & pearl barley (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (supp. £5.50) (d-w)

Tonka bean crème brûlée & cinnamon Madeleine (d-s-w)

Rose petal pannacotta, Damson purée, lavender sablé biscuit (d-s-w)

Mixed sorbets, house selection (d-w)

3 COURSES, £42.50 PER HEAD

Glass of Champagne on arrival & sides 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.