le Vacherin

FRENCH CUISINE

LEVACHERIN.COM

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GROUP PARTY MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival

LES HORS-D'CEUVRES

Celeriac velouté, duck rillette, juniper oil (v) (d-s) please ask for vegetarian opt.
Norfolk black leg chicken, duck liver & Agen prunes & sourdough (d-n-s-w)
6 escargots de Bourgogne garlic & parsley butter (£7.95 supp. – 12 snails) (c-d-n-s-w)
Ceviche of Royal Bream, mango purée, chilli, ginger & cilantro leaf (d-n-s-w)

LES PLATS PRINCIPAUX

Beetroot & goat's curd ravioli, toasted pine nuts & aged Parmesan shavings (d-n-s-w) (v)
8 oz Hereford Rib eye, peppercorn sauce & pommes frites (d-w-s)
Fillet of Sea bream, pea purée, crisp cod cheek, buttered broad beans & crayfish bisque (c-d-f-s-w)
Lamb breast Navarin, herb gnocchi & mint (d-s-w)

LES DESSERTS

Selection of cheese, red onion chutney & cheese biscuit (3 pcs) (d-n-w-s)
Bitter chocolate, raspberry mousse & amaretto crumble (d-n-w-s)
Madagascan Vanilla crème brûlée , poached rhurbarb & shortbread (d-n-s)
Mixed Sorbets de la Maison (d-w)

f49.50 PER PERSON (FOR GROUP OVER 5 PEOPLE)

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

All prices are inclusive of 20% VAT.
A 13.5% discretionary service charge will be added.

If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order