

Le Vacherin
FRENCH CUISINE

HEAD CHEF

MARC WAINWRIGHT

Michelin rated and awarded 2 AA Rosettes

4 COURSES & 3 WINE PAIRING FLIGHT
IN THE COMFORT OF YOUR HOME



le Vacherin

OUR CHEF
AT YOUR HOUSE

CHEF AT HOME

Amuse- bouche: Selection of French cured meats, pickles, toasted brioche, basil & artichoke tapenade

LES HORS D'OEUVRES

Pan fried Cornish scallops, Wye valley asparagus, peas, broad beans, brown shrimps,
Lobster bisque (c-d-f-w-s)

Duck & foie gras terrine, pickled black radish, clementine compote, sourdough bread (d-w-s)

Twice baked Gruyere soufflé, endive & walnut salad (d-n-s-w)

Paired with Muscadet Château du Coing de St. Fiacre 2021/ Loire/ France

LES PLATS PRINCIPAUX

Roast rump of Welsh Lamb, sautéed sweetbread, fondant potato, Heritage carrots (d-s-w)

Pan fried supreme of Cod, black ink Ravioli, St Austell bay mussels, garlic & saffron sauce (c-d-f-s-w)

Wild mushroom & black truffle Risotto, poached Hen's egg, aged parmesan shavings, rocket salad (d-s)

Paired with "Les Hauts de Perganson" 2016/ Bordeaux/ France

LES DESSERTS

English strawberry tart, basil cream Chantilly, strawberry coulis, mint leaves (d-s-w)

Raspberry & Valhrona dark chocolate mousse, toasted pistachio, Cornish clotted cream (d-n-s-w)

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

Paired with Sauternes Ginestet 2018/ Bordeaux/ France

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

*This is a pro-forma menu that changes with the seasons
If you have any allergy, please notify prior to the event*