

# le Vacherin

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## MOTHERS DAY MENU

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### LES HORS-D'CEUVRES

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Wild garlic & spring onion velouté, smoked shredded duck & cumin oil (d-s-w) (v)  
please ask for vegetarian opt.

Wild mushroom, corn fed chicken terrine, pickled radish, artichoke compote & sourdough (d-s-w-n)  
Escargots de Bourgogne, garlic & parsley butter (6) (d-s-w)

Seared hand dived Cornish scallops, cauliflower purée, Granny Smith apple & hazelnut butter (c-d-f-s)  
Smoked Haddock, wilted spinach, poached hens' egg & English mustard (c-d-f-s)  
Twice baked gruyere cheese soufflé, red chicory & walnut salad (d-n-s-w) (v)

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### LES PLATS PRINCIPAUX

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Spring pea & Mascarpone ravioli, aged parmesan & wild rocket (d-w-s) (v)  
Supreme of Cod, shellfish cassoulet, braised baby fennel & Chorizo (c-d-f-s-w)  
Confit pork cheek, boudin noir, caramelized shallot, braised Borlotti beans (d-s-w)  
Fillet of aged Irish beef, potato galette, Foie gras & creamed Morel mushrooms (d-s-w)  
Cornish lobster Thermidor & "le Vacherin garden salad" (c-d-f-s-w) supp. £15.00  
Rabbit ballotine, breaded leg, Agen prunes, lentil fricassee & buttered kale (d-s-w)

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### LES DESSERTS

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Selection of French farmhouse cheeses, chutney & cheese biscuits (d-n-s-w)  
Strawberry Pavlova, basil cream Chantilly & roasted pistachio (d-s)  
Lemon Chiffon, frosted almonds & passion fruit crème fraîche (d-n-s-w)  
Chocolate, Seville orange tart, roasted pecan & Madagascan vanilla Ice cream (d-n-s-w)  
Raspberry crème brûlée & vanilla Madeleine (d-s-w)

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**3 COURSES FOR £ 45, WITH A GLASS OF CREMANT DE  
BOURGOGNE FOR MOTHERS**

*All prices are inclusive of 20% VAT  
A 13.5% discretionary service charge will be added  
If you have any allergy, please notify your waiter prior placing the order*

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