

le Vacherin
FRENCH CUISINE

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GROUP PARTY MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival

LES HORS-D'OEUVRES

Cauliflower velouté, chorizo crumble & saffron essence (d-s) (v) please ask for vegetarian opt.
Confit duck terrine, spiced cherry compote, pickled black radish & sourdough (d-s-w)
6 escargots de Bourgogne garlic & parsley butter (£8.95 supp. – 12 snails) (c-d-n-s-w)
Ceviche of Cornish scallops, apple remoulade, beet purée & cucumber oil (d-f-s-w)

LES PLATS PRINCIPAUX

Beetroot & goat's curd ravioli, toasted pine nuts, sage & aged Parmesan (d-n-s-w) (v)
8 oz Hereford Rib- eye, peppercorn sauce & pommes frites (d-s-w)
Fillet of Sea Bream, braised baby fennel, Palourde clams, dill & caviar velouté (c-d-f-s)
Rump of Salt Marsh Lamb, potato terrine, sweetcorn purée & sauce Navarin (d-s-w)

LES DESSERTS

Selection of cheeses, red onion chutney & cheese biscuit (3 pcs) (d-n-w-s)
Bitter chocolate choux bun & pistachio Ice-cream (d-n-w-s)
Madagascan Vanilla crème brûlée & shortbread biscuit (d-n-s-w)
Mixed Sorbets de la Maison (d-w)

£59.50 PER PERSON (FOR GROUP OVER 5 PEOPLE)

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