



le Vacherin



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CHRISTMAS DAY LUNCH

LES HORS D'ŒUVRES

Jerusalem artichoke velouté, shredded duck & winter truffle (d-n-s-w) ask for veg. option (v)

Red winepoached pear salad, Roquefort, endive & walnuts (d-n-s) (v)

Yellowfin tuna tartare, soft shell crab tempura, chilli, ginger & sesame wafer (c-d-f-n-s-w)

Grilled redmullet, buttered baby artichoke, pickled "Trompette de la mort" & wild fennel leaves (d-f-s)

Pheasant & pistachio terrine, spiced clementine marmalade, sweet baby onions & sourdough (d-s-w)

Venison carpaccio, pickled daikon, beetroot purée, smoked quail's yolk & sorrel leaf (d-s-w)

LES PLATS PRINCIPAUX

Pumpkin & ricotta ravioli, toasted pine nuts & aged Parmesan shavings (d-n-s-w) (v)

Braised Ox cheeks, pomme purée, glazed baby carrots & sauce bourguignonne (d-s-w)

45 days aged Hereford Rib eye, peppercorn sauce & pommes frites (d-s-w)

Supreme of Stone Bass, marinated butter beans, cavolo Nero & seafood fricassee (c-d-f-s-w)

Fillet of Hake, braised leeks, chorizo, brown shrimps & crayfish bisque (c-d-f-s-w)

Chicken ballotine wrapped in pancetta, glazed shallots, truffle swede purée & sprout tops (d-s-w)

Roasted Norfolk turkey breast, pigs in blankets, roast potatoes, braised red cabbage,
sage, onion, stuffing & seasonal vegetables (d-n-s-w)

LES DESSERTS

Rum & raisin crème brûlée & cinnamon pastry twirl (d-s-w)

Selection of French farmhouse cheeses, chutney & biscuits (5 pcs.) (d-n-w)

Mixed sorbets & iced berries (d-w)

Valrhona bitter chocolate Paris-Brest & pistachio Ice-cream (d-n-s-w)

Spiced Christmas pudding & brandy butter sauce (d-n-s-w)

3 courses £115

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

All prices are inclusive of 20% VATA 13.5% discretionary service charge will be added

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