



le Vacherin



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WELCOME DRINK (CHRISTMAS GROUP MENU)

*A chilled glass of Champagne Devaux on arrival.
Add. £4.50 per person if you would like canapes*

LES HORS D'ŒUVRES

Celeriac velouté & shredded duck, marinated butter beans & truffle oil (v) (d-s)
please ask for vegetarian option.

Pheasant & pistachio terrine, spiced clementine chutney & 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, chilled pomegranate, quince purée & mint cress (d-n-s-w)

LES PLATS PRINCIPAUX

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

8 oz Hereford Rib eye, sauce au poivre & pommes frites (d-w-s)

Supreme of Halibut, tempura cheek, leek à la grecque & crayfish bisque (c-d-f-s-w)

Breast of Guinea fowl, chestnut purée, pommes Anna, wilted sprouts, sauce vin jaune (d-s-w)

LES DESSERTS

Selection of Artisanal cheese, red onion chutney & cheese biscuit (3 pcs) (d-n-s-w)

Bitter chocolate Paris- Brest & raspberry ripple Ice-cream (d-n-s-w)

Madagascan Vanilla crème brûlée, poached kumquats (d-n-s-w)

Caramelised Braeburn apple & frangipane tart, toffee & caramel Ice- cream (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
If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order*

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