

*Le Vacherin*  
FRENCH CUISINE

# *Le Vacherin*

## GROUP MENU

### WELCOME DRINK

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A chilled glass of Champagne Devaux on arrival  
(add £4.50 per person, if you would like canapes at arrival)

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### LES HORS-D'CEUVRES

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Roast parsnip velouté, smoked Alsace bacon & cumin oil (d-s) ask for vegetarian option (v)  
Cured Gilt-head bream, apple purée, Oscietra Sturia Caviar, tapioca pearls, fennel & dill essence (d-f-s)  
Jambonette de grenouilles à la purée d'ail et persil (d-s-w)  
6 escargots de Bourgogne garlic & parsley butter (£6.95 supp. – 12 snails) (c-d-n-s-w)  
Buffalo mozzarella, sautéed artichoke hearts, anchovies, confit cherry tomato, croutons  
ask for vegetarian option (d-f-s-w) (v)

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### LES PLATS PRINCIPAUX

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Tarte au chèvre et au miel, thyme, Radicchio, Lamb's tongue lettuce, toasted pine nuts (d-n-s-w)  
8 oz Hereford Rib eye, peppercorn sauce & pommes frites (d-w-s)  
Wild Cornish Sea Bass, Palourde clams, braised gem, garlic & saffron sauce (c-d-f-s-w)  
Confit de lapin, Morels Duxelles, potato terrine, purple sprouting broccoli (d-s-w)

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### LES DESSERTS

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Selection of artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (d-w) £7.50 supp.  
Gâteau Opéra, caramelised hazelnuts & white chocolate Ice-cream (d-n-s-w)  
Madagascan vanilla crème brûlée, wild berries & Langue de chat (d-n-s-w)  
Mixed sorbets (d-w)

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**£59.50 PER PERSON (FOR GROUP OVER 5 PEOPLE)**

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