

# Le Vacherin

## MOTHER'S DAY 2024

### LES HORS-D'CEUVRES

Leek & potato soup, larde de Bigorre & herb croutons (d-s -w) (v) ask for veg. option.  
6 escargots de Bourgogne, garlic & parsley butter (£8.95 supp. for 12) (c-d-n-s-w)  
Gruyère twice baked cheese soufflé, endive & walnut salad (d-n-s-w) (v)  
Oeufs en cocotte, smoked Haddock & English mustard sauce (d-f-s-w)  
Chicken & foie gras parfait, pear remoulade & toasted brioche (d-s-w)  
Salmon Gravlax Benedict, Heritage beetroot, grilled muffin & tomato Hollandaise (d-f-s-w)

### LES PLATS PRINCIPAUX

Ratatouille à la Provençale (d-s-w) (v)  
Rump of Hereford beef, peppercorn sauce & pommes frites (d-s-w)  
Rabbit leg confit, bear garlic Risotto, Swiss & rainbow chard & chicken velouté (d-s-w)  
Fillet of wild Sea Bass fillet, roasted salsify, steamed palourdes, sorrel & caviar sauce (c-d-f-s-w)

### LE RÔTI DU DIMANCHE

Aged Hereford Sirloin, Yorkshire pudding, horseradish sauce (d-s-w)  
Served with duck fat potatoes, honey glazed carrots, roast parsnips, buttered kale  
Bread basket, 1 st one is complementary, after that £2.75 (n) (v)

### SIDE DISHES

Honey glazed carrots, roast parsnips, gratin Dauphinois (d), pommes frites (c-f-n-s-w) £5.75 each.

### LES DESSERTS

French farmhouse cheeses, chutney & cheese biscuits (selection of 3 pcs) (d-s-w)  
Pistachio & raspberry cream Chantilly Profiteroles, warm white chocolate sauce (d-n-s-w)  
Madagascan Vanilla crème brûlée & Langue de chat (d-n-w)  
Bitter chocolate tart & raspberry sorbet (d-s-w)

**3 courses & a chilled glass of Cremant de Bourgogne for Mothers. £45 per head**

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