

le Vacherin

FRENCH CUISINE

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LV GROUP MENU

WELCOME DRINK

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

LES HORS-D'CEUVRES

Chilled San Marzano and watermelon soup, pickled summer vegetables & basil sorbet (s-w) (v)
Cornish Scallop carpaccio, Yuzu pearls, apple confit, Mizuna leaf and cucumber consommé (d-c-f-s-w)
Hereford beef tartare, pickled beetroot carpaccio, breakfast radish & caviar (d-s-f-w)
Chicken liver parfait & breakfast radish, baby onion and toasted brioche (d-s-w)

LES PLATS PRINCIPAUX

Foraged mushroom tortelloni, black truffle carpaccio, aged Parmesan (d-n-s-w) (v)
45 days aged Hereford Rib eye, peppercorn sauce, pommes frites (d-s-w)
Supreme of Halibut, Hen of the woods, English asparagus, Poole Bay cockles, broad beans, chicken velouté
(c-(d-f-m-s-w))
Assiette of poulet noir, Burgundy truffle, pea purée, foie gras and sauce Lyonnaise (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 4pcs (d-w) £9.50 supp.
Strawberry meringue, Cornish cream Chantilly (d-s-w)
Madagascan vanilla crème brûlée (d-w)
Mixed sorbets (Vegan)

£65.00 PER PERSON (FOR GROUP OVER 5 PEOPLE)

All micro herbs are supplied by Greedy Greens Chiswick - Organic

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.

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