

Le Vacherin
FRENCH CUISINE



PRIX FIXE – CHRISTMAS GROUP MENU

Add. £4.50 per person if you would like canapes

LES HORS-D'CEUVRES

Wild mushroom and Mascarpone velouté, winter truffle essence (v) (d-s)

Chicken liver parfait, clementine compote and sourdough (d-n-s-w)

6 escargots de Bourgogne garlic & parsley butter (£7.95 supp. – 12 snails) (c-d-n-s-w)

Maple cured Loch Duart smoked salmon, golden beetroot, apple purée and Monks' beard (d-n-s-w)

LES PLATS PRINCIPAUX

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

8 oz beef sirloin, sauce au poivre and pommes frites (d-s-w)

Fillet of Sea bream, Palourde clams, braised baby gem, caviar and chive sauce (c-d-f-m-s-w)

Norfolk turkey breast, duck fat potatoes, sage and onion, stuffing,
seasonal vegetables and cranberry sauce (d-s-w)

LES DESSERTS

Selection of Artisanal cheese, red onion chutney & cheese biscuit (3 pcs) (d-n-s-w) (Supp. £9.50)

Bitter chocolate cremèux, Amaretto Ice-cream (d-n-s-w)

Madagascan Vanilla crème brûlée (d-n-s-w)

Mixed Sorbets de la Maison (d-w)

LUNCH: 2 COURSES £29.50, 3 COURSES £36.50

DINNER: 2 COURSES £35.50, 3 COURSES £39.50

For groups 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 15% discretionary service charge will be added.

All micro herbs are supplied by Greedy Greens Chiswick - Organic