

Le Vacherin
CHEF MALCOLM JOHN
LONDON | SURREY | CATERING

Malcolm John



CORPORATE GROUP PARTY

Malcolm John

WELCOME DRINK

A chilled glass of Champagne Devaux

Selection of canapés - £5 per person

LES HORS D'ŒUVRES

Roast tomato velouté, smoked burrata, artichoke & basil (v)

6 Escargots de Bourgogne (£5 supp. for 12)

English Asparagus, breaded duck egg, hollandaise & aged Parmesan cheese (v)

Rabbit & foie gras pithivier, creamed morels, broad beans & summer truffle

Yellow fin tuna tartare, scallop ceviche, wasabi mayonnaise, radish, mooli & coriander cress

Caramelized red onion & goat's cheese soufflé, pickled beetroot (v)

LES PLATS PRINCIPAUX

Pea tortellini, minted herb & crème fraîche emulsion (v)

Supreme of sea trout, sea purslane, brown shrimp tortellini, & Lobster bisque

35 days aged Rib eye, watercress, sauce Bordelaise

Black leg chicken, pancetta, potato fondant, glazed shallots & "vin jaune" sauce

Braised breast of Salt marsh Lamb, sautéed sweetbread, buttered jersey Royals & minted hispi cabbage

All main courses are served with seasonal vegetables

LES DESSERTS

Crème brûlée & orange Madeleine

Strawberry soup, crushed meringue, white chocolate

Mixed sorbet de La Maison

3 courses & cheese board -£39.50 per head

Coffees are included

All prices are inclusive of 20% VAT | A 12.5% discretionary service charge will be added

If you have any allergy, please notify your waiter prior placing the order