

Le Vacherin
FRENCH CUISINE

Le Vacherin

CORPORATE GROUP PARTY

WELCOME DRINK

A chilled glass of Champagne Devaux

Selection of canapés - £5 per person

LES HORS D'ŒUVRES

Pea & mint velouté, poached Hen's egg & goat's curd (v)

6 Escargots de Bourgogne (£5.00 for 12 pcs)

Seared Hereford beef Carpaccio, black olives, aged Parmesan cheese, échalote tapenade

Cornish scallop ceviche, crayfish cocktail

Heritage tomato tartare, stuffed courgette flower & basil oil (v)

Marinated baby octopus, soft shell crab Tempura, black ink Risotto & pickled dulse

LES PLATS PRINCIPAUX

Roasted ratatouille vegetable Lasagne, basil coulis (v)

Herb crusted Cod loin, kohlrabi, crayfish tortellini & saffron sauce

35 days aged Black Angus Rib eye, pommes Pont Neuf & bois bodrin sauce

Duck Magret, breaded leg, honey roast apricots, sauce aux cerises

Rump of Welsh Lamb, glazed breast, aubergine caviar & potato Anna

All main courses are served with seasonal vegetables

LES DESSERTS

Crème brûlée & orange Madeleine

Spiced roast apricots, amaretto crumble, lemon & ginger Ice cream

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