

Le Vacherin
CHEF MALCOLM JOHN
LONDON | SURREY | CATERING

Malcolm John

Le Vacherin

CORPORATE GROUP PARTY MENU

Malcolm John

Welcome drink

LES HORS D'ŒUVRES

Pumpkin velouté, shredded smoked duck & parmesan

Escargots de Bourgogne

Duck & foie gras terrine, quince chutney & toasted brioche

Twice baked cheese soufflé, escarole salad (v)

Poached pear salad, Roquefort, endive & walnuts (v)

Red mullet bourride, clams, squid & aioli

LES PLATS PRINCIPAUX

Wild mushroom ravioli, rocket & parmesan salad (v)

Supreme of hake, artichoke barigoule, buttered leeks & saffron aioli

35 days aged Rib eye, watercress, sauce au poivre

Breast of Guinea fowl, boudin blanc, cavolo nero & parsnip purée

Confit pork belly, braised rib & Calvados apples

All main courses are served with seasonal vegetables

LES DESSERTS

Crème brûlée & orange madeleine

Chocolate Bavarois & cream chantilly

Mango Sorbet & coconut meringue

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*