

SABRAGE - WHERE SWORD MEETS BOTTLE



le Vacherin
FRENCH CUISINE

9th September 2024

Le Vacherin

SABRAGE MENU 2024

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WELCOME DRINK

Philippe Brugnon Brut NV 1er Cru

AMUSE-BOUCHE

Dorset Crab & leek vol au vent, sea lettuce, Lobster vinaigrette (c-d-f-s-w)

Philippe Brugnon Brut NV 1er Cru

LES HORS-D'ŒUVRE

Terrine of smoked eel & duck foie gras, apple confit,
celeriac purée, pistachio wafer (d-f-s-w)

Philippe Brugnon Brut NV 1er Cru

LES PLATS PRINCIPAL

Supreme of Guinea fowl, sweetcorn purée, charred cauliflower, leg Pithivier,
honey & mustard velouté (d-s-w)

Black Dalmatian, Saint Hills, Komarna, Croatia, 2019

LE DESSERT

Chocolate & brown butter cremeux, coconut,
caramelised banana & avocado Ice cream (d-n-s-w)

Philippe Brugnon rosé, Brut 2019

Café et truffes

Champagne Reception 7:00 pm | Down Dinner 7:30 pm Dress code : Black tie

4 courses & 5 wines flight,

£140 per person, cost of Sabreur certificate: £15.00

All prices are inclusive of 20% VAT

A 13.5% discretionary service charge will be added

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