



le Vacherin
FRENCH CUISINE

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CHRISTMAS DAY LUNCH

LES HORS D'ŒUVRES

White onion velouté, smoked ham hock & winter truffle (d-n-s-w) ask for veg. option

Red wine poached pear salad, Roquefort, endive & walnuts (d-n-s) (v)

Loch Duart smoked salmon Tian, pickled beetroot, Nasturtium & Wasabi foam (c-d-f-n-s-w)

Cornish scallops, celeriac purée, apple julienne, toasted hazelnuts & sea lettuce (d-f-s)

Game terrine, piccalilli, charred scallion & sourdough (d-s-w)

Venison Tartare, Delice pumpkin, elderberry jelly & panko quail's egg (d-s-w)

LES PLATS PRINCIPAUX

Wild mushroom and mascarpone tortellini, toasted pine nuts & Parmesan tuile (d-n-s-w) (v)

Braised pork cheek, glazed baby rib, quince purée, marinated lentils & crackling (d-s-w)

45 days aged Hereford Rib eye, peppercorn sauce & pommes frites (d-s-w)

Supreme of Stone Bass, cavolo Nero, cockles, confit baby leeks & crayfish bisque (c-d-f-s-w)

Duck Magret, potato Anna, foie gras & sprout tops & preserved cherries (d-s-w)

Roasted Norfolk turkey breast, pigs in blankets, roast potatoes, braised red cabbage, sage, onion, stuffing & seasonal vegetables (d-n-s-w)

LES DESSERTS

Rum & raisin crème brûlée & cinnamon pastry twirl (d-s-w)

Selection of French farmhouse cheeses, chutney & biscuits (5 pcs.) (d-n-w)

Mixed sorbets & iced berries (d-w)

Bitter chocolate torte, pecan cluster & Baileys Ice-cream (d-n-s-w)

Spiced Christmas pudding & brandy butter sauce (d-n-s-w)

3 courses £120

All prices are inclusive of 20% VAT

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-mollusc

*If you have any allergy not highlighted on the menu, please notify your waiter prior placing the order
13.5% discretionary service charge will be added*