

Le Vacherin
FRENCH CUISINE

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CHRISTMAS GROUP MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival
(add £4.50 per person, if you would like canapes at arrival)

LES HORS-D'CEUVRES

Crayfish bisque, tempura Langoustine, white Alba truffle oil essence, samphire (v) (c-f-d-s-w)

Seasonal game terrine, piccalilli, charred scallion, juniper oil (d-s-w)

6 escargots de Bourgogne garlic & parsley butter (£8.95 supp. – 12 snails) (c-d-n-s-w)

Loch Duart salmon tartare, pickled kohlrabi, Nasturtium, Sevilla orange sorbet (f-s)

LES PLATS PRINCIPAUX

Pumpkin & goat's curd ravioli, toasted pine nuts & aged Parmesan shavings (d-n-s-w) (v)

8 oz Hereford Rib eye, sauce au poivre & pommes frites (d-w-s)

Slip sole Meunière, Sea asparagus (d-f-s-w)

Breast of Guinea fowl, chestnut purée, pommes Anna, wilted sprouts, sauce vin jaune (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuit (3 pcs) (d-n-s-w)

White chocolate & pistachio roulade, chestnut purée, Armagnac foam (d-n-s-w)

Madagascan Vanilla crème brûlée, poached kumquats (d-n-s-w)

Caramelised pear Williams tart, elderberry sorbet, roasted almonds (d-n-s-w)

Mixed Sorbets de la Maison (d-w)

£59.50 PER PERSON (FOR GROUP OVER 5 PEOPLE)

All micro herbs are supplied by Greedy Greens Chiswick - Organic

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

If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order

All prices are inclusive of 20% VAT / A 15% discretionary service charge will be added