

Le Vacherin
FRENCH CUISINE

Le Vacherin

LV 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

Roast Delica pumpkin, coconut velouté, cobnuts & ginger essence (d-n-s) (v)
Halibut ceviche, confit mango purée, pickled daikon & pomegranate, spiced citrus essence (c-d-f-s)
Tuscan wild boar Tortelloni, braised Hispi cabbage, pearl barley, crisp sage & beef broth (d-s-w)
Corn-fed chicken & boudin noir terrine, Piccalilli & Melba toast (d-n-s-w)

LES PLATS PRINCIPAUX

Charred cauliflower steak, butter bean hummus, chimichurri & roasted cashew nuts (d-s) (Vegan)
Supreme of Halibut, charred Napa cabbage, marinated Coco de Paimpol beans,
panko mussels & caviar cream (c-d-f-s-w)
45 days aged Hereford Rib eye, peppercorn sauce, pommes frites (d-s)
Loin of Hampshire Venison, buttered snails, creamed celeriac root, Cep purée & salted parsnip chips (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (d-w) £8.50 supp.
Bitter chocolate & hazelnut delice, buttermilk Ice- cream (d-n-s-w)
Madagascar vanilla crème brûlée (d)
Mixed sorbets (vegan)

£59.50 PER PERSON (FOR GROUP OVER 5 PEOPLE)

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 15.00% discretionary service charge will be added
All micro herbs are supplied by Greedy Greens Chiswick - Organic