

le Vacherin
FRENCH CUISINE

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TABLE D'HÔTE

(add £4.50 per person, if you would like canapes at arrival)

LES HORS D'OEUVRES

Roast Delica pumpkin, coconut velouté, cobnuts & ginger essence (d-n-s) (v)

Corn-fed chicken & boudin noir terrine, Piccalilli & Melba toast (d-s-w)

Halibut ceviche, confit mango purée, pickled daikon & pomegranate, citrus essence (d-f-s) £7.95 supp. (c-d-f-s)

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

LES PLATS PRINCIPAUX

Lemon & ricotta Tortellini, toasted cashew nuts & basil oil (d-n-s-w) (v)

Fillet of Sea Bass, brown shrimps, braised baby leeks & dill velouté (c-d-f-s-w)

Ox cheek Bourguignon, heritage baby carrots, pomme mousseline (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)

Madagascan vanilla crème brûlée (d)

Mixed sorbets (vegan)

£40.00 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