

Le Vacherin
FRENCH CUISINE

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VEGAN MENU

Pre-order required, minimum 24 hours prior to your party date

LES HORS-D'CEUVRES

Chilled Piccolo tomato & watermelon gazpacho, pickled cucumber & crisp basil (s)

Marinated tofu, tomato pesto, roast pine nuts & black olive dressing (n-s)

LES PLATS PRINCIPAUX

Roast cauliflower steak, buttered bean Houmous & chimichurri (s)

Wild mushroom tortellini, sage & rocket (s-w)

LES DESSERTS

Dark chocolate mousse & caramelised banana (s)

Mixed sorbets (s)

LUNCH: 3 COURSES £36.00

DINNER: 3 COURSES £39.00

Allergens: w-wheat, d- dairy, s-sulphites, n-nuts

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 13.50% discretionary service charge will be added