

le Vacherin

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SOIRÉE DE SABRAGE

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17th June 2019

L'AMUSE BOUCHE

Heritage tomato gazpacho, Burrata stuffed courgette flower

*Champagne Philippe Brugnon Brut 1er Cru. NV*

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L'HORS D'ŒUVRE

Poached Native Lobster tail, Cornish scallop tartare, Avocado Mousse,

Brugnon Champagne jelly & caviar

*Champagne Philippe Brugnon 2013*

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LE PLAT PRINCIPAL

Assiette de canard (Magret, confit cuisse, gésier), sauce au foie gras,

black Summer truffles

*Mercrey 1er Cru Les Puillets 2015*

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LE DESSERT

English strawberry Romanoff, honeycomb & Basil Chantilly

*Champagne Philippe Brugnon Brut Rosé, 1er Cru*

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*Café et truffes*

Champagne Reception 7:00 pm | Sit Down Dinner 7:30 pm

£95 per person. Cash bar reception. black tie

*All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added.*

*If you have any allergy, please notify your waiter prior placing the order*