

CELEBRATE NEW YEARS EVE

in style...
LeVacherin
CHEF MALCOLM JOHN
LONDON | SURREY | CATERING

007⁵ party

DJ Luca Viani *of B-Pure Records*

Vesper Martini reception (shaken, not stirred)
Celebration Dinner & Breakfast
Dance till dawn (4am)
DJ Luca Viani of B-Pure records behind the decks
Dress code "White & Black" 007 inspired
Table Fireworks
Cash bar after midnight and French filled baguette
to go for a Breakfast in style, or like Bond, on the go.

Book your table to receive your mission...

£70 per ticket



NEW YEAR'S EVE

Celebration Menu

L'AMUSE-BOUCHE

Ham hock & gruyère gougères

L'HORS D'ŒUVRE

Roast pumpkin velouté, smoked duck & cepes

Foie gras & rabbit terrine

Baked vacherin with truffle & almond crust, pickles & rémoulade (for 2)

Crab ravioli, leek étuvée & chive beurre blanc

Twice baked gruyère cheese soufflé, endive & walnuts (v)

Ballotine of smoked salmon, heirloom beets & pickled cucumber

Seared scallops, truffled cauliflower purée & hazelnuts

LE PLATS PRINCIPAL

Châteaubriand, roast bone marrow, haricot vert,
sauce béarnaise & frites (for 2 suppliment £10pp)

Lemon sole meuniere, pomme frites & tartare sauce

Confit pork belly, sweet & sour parsnips , calvados jus

Loin of venison, red cabbage & wild mushroom pie

Fillet of seabass, stuffed razor clams & lobster essence

Chestnut gnocchi, cepes, truffle salad (v)

LE DESSERTS

Cheese board

Date & walnut tart, cornish clotted cream

Valrohna chocolate fondant, amaretto ice-cream

Champagne & winter berry jelly, crème fraîche

Apple doughnuts & calvados ice-cream

Pomegranate & grapefruit sorbet & palmiers

£70.00 per person includes Complementary glass of Champagne cocktail

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