



# Champagne Dinner

4th October 2018

6.30pm arrival for 7.00pm seated

*The evening will be hosted by Martin Gamman,  
Director for UK and Ireland for Champagne Joseph Perrier, and a Master of Wine*

## *Amuse Bouche*

Cream of mushroom soup and wholegrain mustard croutons (gf\*, v)

Accompanied by CUVÉE ROYALE BRUT CHAMPAGNE

## *Starter*

Pork belly, apple, fig and cauliflower purée (gf)

Vegetarian alternative – apple and fig salad (v)

Accompanied by CUVÉE ROYALE ROSÉ CHAMPAGNE

## *Fish*

Salmon, garlic and dill rosti, tarragon and yellow pepper cream, crispy capers (gf)

Vegetarian alternative – stuffed tomato (served with same garnish) (v)

Accompanied by CUVÉE ROYALE BLANC DE BLANCS CHAMPAGNE

## *Main*

Lamb rump, radicio, leeks, concasse, carrot purée, dauphinoise potato, jus (gf)

Vegetarian alternative - Risotto (v)

Accompanied by CUVÉE ROYALE VINTAGE CHAMPAGNE

## *Dessert*

Passion fruit mousse, meringue, dark chocolate tuille (gf\*)

Accompanied by CUVÉE ROYALE DEMI-SEC CHAMPAGNE

**£60 per person**

*To include five courses all paired with a different glass of Champagne  
Tickets are limited. Advance bookings only, £20 per person deposit required.*

*Please specify vegetarian options when booking.*



*Joseph Perrier*  
C H A M P A G N E