

## Champagne Dinner 25th May 2017

Hosted by Jonathan Simms & George Bergier



### Oyster Rockefeller

Perrier-Jouët, Grand Brut, Reims, N.V



### Bisque

*Crab & lobster bisque, served with pan fried red mullet, crisp sourdough croutes & saffron rouille*

Perrier-Jouët, Blanc de Blancs



### Rabbit

*Rilette of rabbit flavoured with rosemary, served on a lightly pickled carrot salad  
with a smooth carrot puree*

Perrier-Jouët, La Belle Epoque Brut, Reims, 2006



### Venison

*Medallions of Scottish venison, served on a celeriac fondant with a venison & red currant suet  
pudding & salt baked parsnips*

Perrier-Jouët, La Belle Epoque Brut Rose, Reims, 2006



### Cheese

*Champagne-Ardenne regional cheese board*

Perrier-Jouët, Blason Rosé, Reims, N.V



### Dessert

*Classic crème brulee*

Coffee & Petit Four



*Vegan & gluten-free options are available on request*

*Before ordering please speak to our staff if you have a food allergy or intolerance  
All dishes are subject to availability & change of specification / market pricing.*