

# CHAMPAGNE & SABBAGE



“CLASSIC  
CUISINE TO MAKE  
THE HEART BEAT  
FASTER 7/10”

*The Telegraph*



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# SOIRÉE DE SABRAGE

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12th June

## L'AMUSE BOUCHE

Tomato & basil gazpacho, mozzarella tempura

*Champagne Brut Grand Réserve, Sophie Baron. NV*

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## L'HORS D'ŒUVRE

Pepper cured Loch Dart salmon, new season vegetables & pea velouté

*Champagne Brut Grand Réserve, Sophie Baron. NV*

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## LE PLAT PRINCIPAL

Suprême of black-leg chicken, spring cabbage & morels

*Mercury 1er Cru 'Les Puillels', Château de Santenay, 2013*

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## PRE-DESSERT

Champagne sorbet

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## LE DESSERT

Strawberry panna cotta with amaretti crumble

*Champagne Brut Rosé, Champagne A Fourtin, NV*

*Café et truffes*

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

£95 per person. cash bar reception. black tie