

*Perrier-Jouët Champagne dinner  
Tuesday 25th of February 2020*

Canapés

*Perrier-Jouët, Grand Brut, NV*

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Sashimi of hiramasa kingfish, yuzu, kohlrabi and caviar

*Perrier-Jouët, Grand Brut, NV*

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Vegetable dumpling, tofu, kikuna leaf and soy dashi

*Perrier-Jouët, Blanc De Blancs, NV*

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Baked Hake, charred lobster tail, spicy cabbage & seaweed crust

*Perrier-Jouët, Belle Epoque, 2012*

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Roasted chicken breast, wild mushroom, herb gnocchi and truffle

*Perrier-Jouët, Belle Epoque Rosé, 2012*

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Rhubarb jelly, custard, tarragon & bee pollen

*Perrier-Jouët, Blason Rosé, NV*

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Coffee, water & petits fours

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£169 per person

*Head Chef Joo Won*

*Head Sommelier Rudina Arapi*