



*Pommery Champagne dinner  
Monday 30<sup>th</sup> March 2020*

Canapés & Amuse bouche  
*Pommery Brut, Apanage, NV*

-

Sashimi of hiramasa kingfish, truffled ponzu dressing,  
kohlrabi & teriyaki  
*Pommery, Blanc De Blancs, NV*

-

Ravioli of lobster, crab & salmon, black garlic & shellfish beurre blanc  
*Pommery, Grand Cru Royal 2006*

-

Fillet of Carrozze veal, crispy sweetbread blanquette, wild garlic & morels  
*Pommery, Cuvée Louise 2004*

-

Woodlands farm sheep's yogurt crèmeux, hibiscus granita  
& rhubarb jam  
*Pommery Demi-Sec, NV*

-

Coffee, water & petits fours

£130 per person

*Head Chef Joo Won  
Head Sommelier Rudina Arapi*

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu. Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.