



CHAMPAGNE
TAITTINGER

Reims

TAITTINGER DINNER

Friday 11th October

CANAPÉS

Taittinger Prestige Rosé NV en Magnum

STARTER

Taittinger Vintage 2015

Poached halibut, pickled cucumber, samphire, oyster & champagne sauce, caviar
(F, Sul, Mol, Crust, M, Cel)

MAIN COURSE

Taittinger Prélude Grands Crus NV

Corn fed chicken supreme, ham hock & chicken croquette, white onion, baby leek,
poached raisin, chicken jus (M, G, E, Sul, Cel)

DESSERT

Taittinger Nocturne Sec Rosé NV

Brillat-Savarin cheesecake, blackberry and pink champagne jelly,
poached blackberry compote, yoghurt ice cream (G, E, M, Sul)

Tea & Coffee with petit fours

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must Peanuts = P*