



CHAMPAGNE
TAITTINGER
Reims

TAITTINGER DINNER

CANAPÉS

Taittinger Brut Réserve NV

Whipped goats' cheese, walnut, beetroot (G, M, N)

Truffle & parmesan gougères (G, E, M, Sul)

Crispy ham hock, apple chutney (G, E, Must, Sul)

STARTER

Taittinger Prelude Grands Crus NV

Starter

Confit salt cod, haricot beans, cucumber, caviar & champagne sauce (F, M, Cel, Sul)

Vegetarian: Cep risotto, king oyster mushroom, white balsamic, chestnut (Cel, Sul, N)

MAIN COURSE

Taittinger Vintage 2016

'Creedy Carver' duck, pomme fondant, white onion, raisin, roasted foie gras

(Cel, Sul, M)

Vegetarian: Cotswold brie, braised onion & red pepper pithivier, chive creamed potato, baby carrots (G, E, M, Cel, Sul)

DESSERT

Taittinger Nocturne Sec NV

Yogurt mousse, apple sorbet, milk foam (G, E, M)

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*