



An Evening with Taittinger

Parmesan Sable
Croustade of Whitby Crab
'Prawn Toast'
Taittinger Brut Reserve NV

Our Sourdough Made with Wildfarmed Flour
Whipped Organic Sea Salted Butter

Nage of Lindisfarne Oysters
Seddon and Sons of Lancashire Leeks – Umai Aged Heritage Caviar
Taittinger Prelude Grand Cru NV

Ravioli of Michael Wilkinsons Organic Herb Fed Chicken
Wiltshire Truffles, Piedmont Hazelnuts and 3-Year-Aged Pecorino – Roast Chicken Consommé
Taittinger Folies de la Marquetterie NV

Isle of Uig Turbot Poached in Cultured Seaweed Butter
Scallop Mousseline – Velouté of Sparl Brae Mussels and Dill
Comtes De Champagne Blanc de Blanc 2011

Dry Aged Cumbrian Belted Galloway 'Boeuf ala Ficelle'
Choux Farci of Cepes and Foie Gras
The Famous Gate Pinot Noir – Domaine Carneros 2022

Annabel Makins Strawberries
Katy Rogers Cultured Cream 'Mr Whippy' – Biscuit Crunch – Honest Toil E.V.O.O.
Taittinger Nocturne Rose NV

MENU IS SUBJECT TO CHANGE

SEAHAM HALL