



A Taste of Pommery at Seaham Hall

12th December, 2025

Canapes

Lindisfarne Oyster en Gelée – Cauliflower and Exmoor Caviar

Sable of 36 Month aged Parmesan

Whipped Rachel Goats Cheese – Crapaudine Beets and Blackcurrant

Champagne Pommery Brut Royal from Magnums.

Salt Baked Wilkinsons Farm Celeriac – Cepes – Lovage – Jus of Trompette Mushrooms and
Truffle

Champagne Pommery Apanage 1874 Brut

Isle of Uig Turbot – Scallop Mousseline – Velouté of Sparl Brae Mussels, Cucumber and
Champagne

Champagne Pommery Apanage 1874 Blanc de Blancs.

Iberico Pig Cooked over the Fire – Cabbage and Guanciaie – Chervil Root
Hazelnut and Brown Butter Jus

Chateau La Gordonne, Verite du Terroir Provence Rose from Magnums.

Arlettes – Granny Smiths and Tahitian Vanilla – Cultured Cream Ice Cream – Apple
Marigold

Champagne Pommery Brut Rose Royal.

SEAHAM
HALL