AN EVENING WITH TAITTINGER

MENU

Canapes

Parmesan Gougères
Sourdough Waffle - Whipped Chicken Liver Parfait and Preserved Cherries

NV Taittinger Brut Reserve, Champagne, France

Warm Duck-Fat Brioche Parker House Roll
Whipped Cultured Butter

Scallop

Kombu Cured Isle of Skye Hand Dived Scallop
Escabeche of Sparl Brae Mussels and Basil

NV Taittinger Prélude Grand Crus, Champagne, France

Lamb

Texel Lamb from Cumbria
Artichoke - Cep - Choux Farci - Jus Gras

Domaine Carneros Avant Garde Pinot Noir – California - USA 2022

Tart

Salted Caramel Custard Tart
Granny Smiths Apple - Katy Rogers Cultured Cream

NV Taittinger Nocturne Sec

SEAHAM HALL