

Taittinger Champagne Lunch Menu

**5 Course Tasting Menu matched
with a bottle of Taittinger Brut Reserve Champagne**

POTATO

a 'risotto' of potato with twenty four month aged comté and a slow poached hens egg

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CRAB

ravioli of crab with a champagne veloute

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JOHN DORY

roast john dory with heritage carrots, confit lemon and pembrookshire sea herbs

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FENNEL

fennel crème brûlée with confit pear

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SAVARIN

rum soaked cake with poached orange and vanilla ice cream

Vegetarian choices available

Menu subject to change

£65 per person

Taittinger Prestige Rosé Champagne is an additional £10 per person

Taittinger Nocturne Sec is an additional £15 per person