

Joseph Perrier Champagne Dinner £110

Thursday 28th March 6:30pm

This includes the food and champagne pairing

Hosted by Martin Gamman, master of wine

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Champagne tasting menu

“Cuisse de Grenouille”

Crispy frogs leg, tapenade caramel, persillade, creme fraiche

Joseph Perrier Cuvee Royale NV Brut

“Veronique”

Cured Brill, verjus grapes, chestnut mushroom, tarragon

Joseph Perrier Cuvee Royale NV Brut Nature

“Coquilles St Jacques”

King scallop, smoked ratte potato, gruyere

Joseph Perrier Cuvee Royale Rose

“French 75”

Jersey Oyster, St Germain, Cucumber

“Moules Marinière”

Roasted Halibut, steamed mussels, wild garlic, caviar

Joseph Perrier Cuvee Royale Vintage

“Kir Royal”

Creme de Cassis, Champagne, Brioche

“Tarte Tatin”

Granny Smith, puff pastry, Calvados “Brûlée”

Joseph Perrier Cuvee Royale Demi-Sec

A full after dinner drinks and coffee list is available upon request

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