

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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Vegetarian Champagne Tasting Menu

“Champignon à l’ail”

Crispy oyster mushroom, tapenade caramel, persillade, creme fraîche

Joseph Perrier Cuvee Royale NV Brut

“Veronique”

Salt baked & raw jerusalem artichoke, verjus grapes, black truffle, tarragon

Joseph Perrier Cuvee Royale NV Brut Nature

“Allium ‘St Jacques’ “

BBQ leek, smoked ratte potato, gruyere

Joseph Perrier Cuvee Royale Rose

“French 75”

English asparagus, St-Germain, Cucumber, ricotta

“Chou-fleur ‘Jardinière’ ”

Beurre noisette roasted cauliflower, pickled spring vegetables, wild garlic, hazelnut

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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