

Taittinger Champagne Lunch Menu

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

Canapés

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Creel Caught Langoustine

lemon grass

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Cornish Scallops

hand dived cornish scallops with confit carrot, wild boar saucisson, orange and cardamon

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Limousin Veal

roasted limousin veal with penne, foie gras and 24mth aged comte

OR

Cornish Seabass

wild garlic, clams, leeks and spinach

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Chantecler Apple

apple foam, apple sorbet and chateau de panisse olive oil

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Rhubarb & Custard

a rhubarb and custard meringue with a brecon gin sorbet

Vegetarian menu available

Menu subject to change

£65 per person