

# **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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## **LOBSTER**

ravioli of little haven lobster with exmoor caviar and lobster bisque

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## **HALIBUT**

roast halibut 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**

**£59 per person**

**Taittinger Prestige Rosé Champagne is an additional £10 per person**

**Taittinger Nocturne Sec is an additional £15 per person**