

## LANSON CHAMPAGNE DINNER FRIDAY, 14<sup>TH</sup> JUNE 2024 £165 PER PERSON

#### **CANAPÉS**

confit chestnut mushroom, butternut squash purée, crispy prosciutto
Comté and leek tart, toasted shaved walnut
LANSON LE BLACK RESERVE

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## **9** ASSIETTE OF LOCAL OYSTERS

Poached, with pickled cucumber and caviar Grilled, with spicy tarragon butter Au natural, with Le Green Label mayonnaise LANSON LE GREEN LABEL

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#### **ROULADE OF CHICKEN**

Stuffed with braised apricots, lemon infused chicken velouté

LANSON LE VINTAGE 2009

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## **9** SEARED SALLOP

Uni and chancre crab crudo, textures of cauliflower LANSON LE NOBLE 2004, BLANC DE BLANC

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# FILLET OF BEEF ROSSINI Truffle pomme purée, beef jus

LANSON LE NOBLE 2004

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PALATE CLEANSER
LANSON LE BLACK RESERVE AND ROSE SORBET

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SUMMER BERRY PAVLOVA
White chocolate mousse
LANSON LE ROSÉ

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

A discretionary 12.5% service charge will be added to all food and beverage bills

indicates that dishes include products locally grown, caught, reared or produced.