

AT THE OLD GOVERNMENT HOUSE

CHAMPAGNE LANSON DINNER
SATURDAY, 4TH OCTOBER 2025
£95 PER PERSON
£900 FOR A TABLE OF 10

ON ARRIVAL
CHAMPAGNE AND CANAPÉS
Lanson Le Black Réserve

STARTERS
DUO OF SEARED SCALLOPS AND OYSTER ROCKEFELLER 9
Lemon beurre blanc, seaweed salad
or
GRILLED KING OYSTER MUSHROOMS (VG, GF)
Lemon beurre blanc, seaweed salad
Lanson Le Blanc de Blancs

MAIN COURSES
PAN ROASTED DUCK BREAST (GFO)
Confit leg millefeuille, cherry reduction, glazed cherries, thyme jus
or
ROASTED CAULIFLOWER (VG, GF)
Truffle infused pommes Anna, cherry reduction, thyme jus
Lanson Le Rosé

DESSERTS
LEMON AND ELDERFLOWER TART (GFO) 9
Vanilla bean diplomat cream, fresh seasonal berries
or
LEMON AND ELDERFLOWER TART (VG)
Coconut whipped cream, fresh seasonal berries
Lanson White Label

CHEESE
SELECTION OF AGED CHEESE 9
Fig jam, walnuts, artisan crackers
or
CASHEW CHEESE SELECTION (VG, GFO)
Fig jam, walnuts, artisan crackers
Lanson 2012

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

9 *All dishes include products locally grown, caught, reared or produced.*

*If you have any special dietary restrictions or allergies, please advise a member of the service team.
A full list of allergens within each of our dishes can be obtained from your waiter.
A discretionary 12.5% service charge will be added to all food and beverage bills.*