

## Grande Marques Dinner

Canapés

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Tomato, crab, basil & tarragon vinaigrette

*Louis Roederer "Brut Premier"*

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Ceviche of kingfish, kumquat, plum soy & wasabi

*Laurent-Perrier "Grand Siècle" Brut*

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Scorched langoustine tail, shellfish raviolo & seaweed emulsion

*Dom Pérignon "Vintage 2009"*

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Parmesan crusted saddle of lamb, slow cooked breast pie,  
aubergine & jus gras

*Bollinger "La Grande Année 2007"*

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Gariguettes strawberries, yoghurt parfait, basil sorbet,  
olive & confit lemon

*Taittinger "Nocturne" Demi-Sec*

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Coffee & water

£150 per person

*Head Chef Joo Won*

This is a sample menu only.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.