

WINEMAKERS DINNER

X

Ruinart Champagne

CANAPÉS SERVED WITH R DE RUINART

Crab & Avocado tartlet

Duck croquette

Truffle Arancini

STARTER

Trout Ceviche, Avocado, green mango, Oscietra Caviar yuzu dressing

Ruinart Blanc de Blancs

MAINS

Aged Duck, caramelised Butternut , spice leg Tamarind, watercress

Dom Ruinart Rosé 2010

Halibut , confit lemon, Artichoke , mushroom butter sauce

Dom Ruinart 2010

PRE CHEESE COURSE

Stilton ice cream, mulled grapes pear & walnut cake

DESSERT

Eton mess, "make the Mess"

Lavender meringue, bee pollen, Mix berries, currants

Ruinart Rosé

PETIT FOURS

Tonka & Pecan

Passion fruit cornets



Ruinart

LA PLUS ANCIENNE MAISON
DE CHAMPAGNE

Throughout September and October, we are delighted to support Love Food Give Food by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity. A discretionary service charge of 13.5% will be added to your bill. All prices include VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. **MANAGED BY RHC.**