

PLATE

— AT THE BIRD

CANAPES

Toasted brioche, whipped goats curd, fresh herbs
Parmesan gougères, rose petals
Broad bean hummus on seeded cracker

Taittinger Brut Réserve NV

TO START

Smoked duck breast, buttered salsify, asparagus
tips, apple cream

Taittinger Prestige Rosé NV

THE MAIN EVENT

Pan fried fillet of halibut, lobster bisque,
fennel & courgette

Taittinger Prélude Grands Crus NV

TO FINISH

Malted semifreddo with elderflower pate de
fruits & lemon verbena

Taittinger Nocturne Sec NV



CHAMPAGNE
TAITTINGER
Reims