

Deutz Champagne Dinner

Thursday 30th May

CANAPÉ RECEPTION FROM 7PM

Brut classic NV

Followed by

Five Course Taster Menu

William Deutz la Cote Glacier

Red Pepper & Potato Terrine

Caramelised Goats Cheese

~o0o~

Rose NV

Press of Confit Chicken & Tarragon

with Black Pudding Crumb

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Blanc De Blanc Vintage

Halibut

Pan-Seared, Heritage Tomato Fondue & Crispy Basil

~o0o~

Cuvee William Deutz Vintage

Rack of Wiltshire Lamb

Fricassee of Peas, Feves & Scallions with a Potato Galette

~o0o~

Rose Millesime

Pimm's

“Jelly & Ice Cream”

