



Moët Hennessy Champagne Dinner Menu

Welcome Apéritif

Ruinart Blanc de Blancs Magnum

Starter

Southcoast crab, brown crab mayonnaise, courgette, avocado & wasabi puree, coriander
crustacean, egg, sulphites, gluten

Moët & Chandon Grand Vintage

Second

Grilled red mullet, tempura lobster, shellfish & tarragon sauce, wilted sea herb
fish, crustacean, milk, sulphites

Dom Pérignon Rosé

Main

New season lamb, braised white beans, Sussex asparagus, salsa verde, lamb sauce
sulphites, mustard, milk, gluten

Krug Grande Cuvée

Dessert

English strawberry pavlova, raspberry sauce, mascarpone cream
egg, milk, gluten

Veve Clicquot Rich