



Lanson Champagne Tasting Dinner at the Roman Baths

Friday 7th October 2016 – 7.30pm

MENU

Canapes

Rosemary loaf, pink lamb fillet, peas three ways (puree, poached and shoots) lime and mint jelly
Wild mushroom tart, tarragon butter sauce, crispy shallot rings, baby chive cress
Prawn tempura with saffron aioli

Paired with Lanson Black Label Brut NV

Dinner

Fennel veloute

tarragon froth

Paired with Lanson Pere & Fils Brut NV

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Sea trout tartare

hot smoked salmon mousse, caviar, soft boiled quails egg and baby capers

Paired with Lanson Rosé Label Brut NV

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Fillet of beef

black pudding gremolata, baby vegetables, turned potatoes, confit tomato, balsamic gravy

Paired with Lanson Extra Age Brut

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Trio desserts

Lemon brulee, chocolate opera, and warm pear and frangipane tart

Paired with Lanson White Label Sec NV

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Coffee with handmade fudge

