



FENCHURCH
RESTAURANT

VEUVE CLICQUOT
CHAMPAGNE DINNER

6th March 2019

Canapés on Fenchurch Terrace

Veuve Clicquot Yellow Label, NV

Poached Lindisfarne oyster, pickled cucumber,
dill and prawn crackers

Veuve Clicquot Vintage, 2008

Provence white asparagus, Banon cheese
and quail egg tart with a young herb salad

Veuve Clicquot Rosé, NV

Roast John Dory, pickled artichokes,
Nocellara Belice olives and preserved lemons

Veuve Clicquot Extra Brut Extra Old

Roast saddle of rabbit, wild garlic
and the first Italian peas

Veuve Clicquot Le Grand Dame, 2008

Spiced Osteen mango and sheep's yoghurt

Veuve Clicquot Demi-Sec



Veuve Clicquot
REIMS FRANCE