



Moët & Chandon

Champagne Dinner

Hosted in our
Private Dining Room

by an ambassador of Moët Hennessy

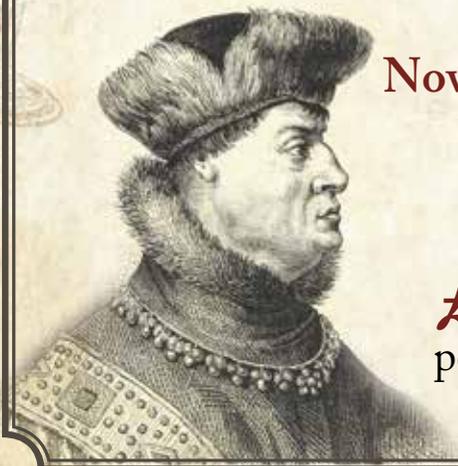


Canapés to start
followed by a three course
meal, each course is paired
with a glass of Moët.

Friday
November 8th

7pm

£55
per person



Champagne Menu

WELCOME DRINK

Moët & Chandon Brut Imperial Rosé

Ice Imperial is a deep gold colour with amber highlights and powerful aromas of tropical fruits, stone fruits and a note of raspberry.

CANAPES

Brown crab and herb crème fraîche tartlets
Spiced pumpkin arancini, sweet chilli & lime dip
Chargrilled venison, parmesan & black truffle

STARTER

Moët & Chandon Brut Imperial

The aromas are intense and irresistible, a lively bouquet of fresh red summer berries with floral nuances and a light peppery touch.

**Warm salad of Jerusalem artichoke, Castelfranco, watercress,
Treviso & toasted cobnut dressing**

MAIN COURSE

Moët & Chandon Brut Vintage 2009

Ripe, exuberant fruit with a light touch of smoke. Broad and generous with a soft, silky texture and crisp finish. Gastronomical.

Roast partridge with pan haggerty, buttered savoy, wild mushroom velouté

DESSERT

Moët & Chandon Ice Imperial

Its aromas are radiant, revealing bright white-fleshed fruits, citrus fruits, floral nuances and elegant blond notes.

Poached pear & frangipane tart

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