



**Moët & Chandon**  
Champagne Dinner



**Hosted in our  
Private Dining Room**  
by an ambassador of Moët Hennessy

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

**Friday  
March 20th**

7pm

**£45**  
per person

# Champagne Menu

## WELCOME DRINK

Moët & Chandon Brut Impérial Rosé

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

## CANAPÈS

Brown crab and herb creme fraiche tartlets  
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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