



CANAPES

Paired with Moët Cocktail

ARTICHOKE, RED PEPPER & TOMATO ARANCINI (VE)

SMOKED SCOTTISH MACKEREL PÂTÉ, SOURDOUGH TOAST

STARTERS

Paired with Moët Brut Imperial

GRILLED GOATS CHEESE, endive & rocket salad, roasted plum, blood orange & maple dressing (v)

MAINS

Paired with Moët Grand Vintage

10oz RIBEYE STEAK, chips, watercress, peppercorn* or beef dripping & thyme sauce

PAN-ROASTED COD, brown shrimps, ratte potatoes, samphire, caper & dill butter

LAMB RUMP, minted pea purée, asparagus, pommes anna, bordelaise sauce*

CARAMELISED CELERIAC, sautéed Paris Brown mushrooms, chestnuts,
grains, cep & chanterelle ketchup* (ve)

DESSERTS

Paired with Moët Rosé Imperial

DARK BELGIAN CHOCOLATE TORTE, raspberry & white chocolate ice cream (v)