



A "Veuve Clicquot" Champagne Evening

Thursday 18th March 2010

Each course menu will be accompanied by a different glass of
Veuve Clicquot Champagne

MENU

Pressed Smoked Chicken & Mushy Pea Terrine, set with its own mousse
Red Onion & Mango Compote

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Poached Knots of Plaice with a rich Red Wine,
Shallot & Basil Sauce

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Grape & Champagne Sorbet to refresh the Palate

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Duo of Duck; Seared Magret Duck Breast with Caramelised Pear & Slowly
braised Duck Confit Money Bag with Capers & Coriander, Port Wine Jus

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Raspberry Crème Brûlée with Raspberry Sherbet, Raspberry Cappuccino

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Selected coffees and Teas with Petits Fours

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Price £70.00 per person inclusive of Champagnes and VAT

Vegetarian Options are available

Any guests wishing to make the occasion that extra special
can stay in one of our 6 luxury bedrooms and receive a 20% discount off our normal room only tariff

