

Hosted by Spencer Brown from Corney & Barrow

# THURSDAY 3<sup>RD</sup> JULY

### Arrival 7pm

### **CANAPÉS ON ARRIVAL**

Tissot-Maire Blanc de Blancs Crémant du Jura Brut NV

### STARTER

Trout mosaic, lemon beurre blanc, trout roe Les Lys de Leon, Sauvignon Blanc 2024

### MAIN COURSE

Duck breast, duck liver gougères, beetroot and cherry sauce Moulin-a-Vent Coeur de Terroirs Vieilles Vignes Domaine Labruyere, Gamey 2020

### DESSERT

Cannelle with vanilla ice cream Chateau Briatte, Sauternes

## **£55** PER PERSON

Optional Service Charge is 12.5%. All Service Charge is divided between the staff.

Please advise us of any allergies. All our food is prepared fresh in our kitchen, where nuts, shellfish, gluten and possible allergens are handled.