



TAITTINGER CHAMPAGNE EVENING
Friday 7th September 2012

Canapés on arrival

Taittinger Brut Réserve NV en Jeroboam

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Ravioli of Lobster and Salmon with Tomato and Vanilla Chutney, Garden Herbs

Taittinger Comtes de Champagne Blanc de Blancs Brut Vintage 2000

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'Pressed' Corned Beef Terrine with Homemade Salad Cream and Pickles, Mrs Bells Blue Cheese Biscuits

Taittinger Les Folies de la Marquetterie NV

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Corn-Fed Goosnargh Chicken, Wild Girolle Mushrooms and Broad Beans, Black Summer Truffle

Taittinger Brut Vintage 2003

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A Celebration of Strawberries...

Taittinger Nocturne Sec NV

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A Plate Homemade Sweets

Blending Room Coffee or Tea and Infusions

£80 per person

For more information or to make a reservation, please contact Sarah Fuller by email at info@1884dockstreetkitchen.co.uk or by telephone on 01482 222260

From time to time certain dishes or ingredients are restricted due to market availability, we therefore cannot guarantee their availability

Please note that nuts are present in our kitchen, we therefore cannot guarantee their exclusion in our dishes
Please notify a member of staff of any food allergies or special requirements. All prices are in £ and inclusive of VAT

Make your next reservation online at www.1884dockstreetkitchen.co.uk