



VEUVE CLICQUOT CHAMPAGNE AND WINE PAIRING DINNER

20TH FEBRUARY 2020

CHEF'S CANAPÉS

Belvedere Spritz

ROAST LANGOUSTINE TAILS

White Bean Puree, Crisp Pancetta

Veuve Clicquot Yellow Label NV

SMOKED HAM HOUGH AND FOIE GRAS ROULADE

Truffle Oil, Pickled Shallots, Sourdough

Veuve Clicquot Rosé NV

GRESSINGHAM DUCK BREAST

Potato Rosti, Braised Chicory, Carrot Puree

Cloudy Bay Pinot Noir

DARK CHOCOLATE AND CHERRY DELICE

Honeycomb Crumb, Mascarpone

Veuve Clicquot Rich NV

TEA OR COFFEE

Petit Fours



Veuve Clicquot

■ REIMS FRANCE ■

CLOUDY BAY

NEW ZEALAND