



MOËT & CHANDON CHAMPAGNE AND WINE PAIRING DINNER

19TH MARCH 2020

CHEF'S CANAPÉS

Impérial 1869

CRISP MONKFISH CHEEKS

Pea Puree, Lemon Oil

Moët & Chandon Brut Imperial NV

SLOW COOKED PORK BELLY

Crisp Apple, Celeriac Puree

Cloudy Bay Chardonnay

BALMORAL ESTATE VENISON LOIN

Caramelised Red Cabbage, Potato and Slow Cooked Shoulder Terrine, Juniper Sauce

Cloudy Bay Pinot Noir

RHUBARB AND OAT CRUMBLE

Rhubarb Gel, Vanilla Anglaise

Moët & Chandon Ice Imperial NV

TEA OR COFFEE

Petit Fours



CLOUDY BAY
NEW ZEALAND