



CHAMPAGNE DINNER WITH DRAPPIER

*“Champagne Drappier, one of champagnes leading & stylish producers.
An eighth generation family business since 1808”*

SATURDAY 28TH APRIL
ARRIVAL 7.00PM – DINNER 7.30PM

ON ARRIVAL

Champagne cocktails and nibbles

STARTER

Terrine of prawns, salmon, sole & smoked salmon – *with caviar*
Champagne Drappier (Blanc De Noir) Carte D’or

MAIN

Roasted fillet of 28-day dry aged beef – *served with gratin potatoes, buttered spring
vegetables & red wine sauce*
Champagne Drappier (Brut Nature)

DESSERT

Warm chocolate fondant with a ‘melting middle’ – *with Vanilla cream & raspberries*
Champagne Drappier (Rosé)

Coffee & petits fours

————— **£49.50 PER PERSON** —————

*For more information or to book a table, speak to a member of staff, call the Glasshouse
Café directly on 01661 852 176 ext. 206 or email bookings@bradley-gardens.co.uk*