

**B**  
BRADLEY  
*gardens*

— MENU —

*The Champagnes chosen to complement each course come from Champagne Drappier, one of Champagne's leading & stylish producers, an eighth generation family business founded in 1808.*

ON ARRIVAL

Bradley's Champagne cocktail with nibbles

STARTER

Risotto of herbs, grilled king prawns, seared scallops, deep fried ginger and white truffle oil

*Champagne Drappier (Blanc De Noir) Carte D'or*

MAIN

Roasted fillet of 28 day dry aged beef - gratin potatoes, sprouting broccoli, roast baby carrots & red wine sauce

*Champagne Drappier (Brut Nature)*

DESSERT

Bradley's sherry trifle with crushed pistachio & honeycomb served with a mini Champagne daiquiri

*Champagne Drappier (Rose)*

FINISH

Coffee with sea salt caramel truffles & vanilla fudge

Champagne 'guru' Pierre Le Croix will be here on the night to talk about each Champagne and to answer your questions

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**£45 PER PERSON**

(without Champagne £35 per person)

(Subject to change depending on quality and availability of ingredients)