



CHAMPAGNE DINNER WITH DRAPPIER

SATURDAY APRIL 22ND

Champagne house Drappier is considered one of the finest boutique Champagne producers in the world. Founded in 1808 in Urville, it is still owned by the same family.

ON ARRIVAL

Nibbles & champagne cocktail

STARTER

Assiette of seafood – *prawns, smoked salmon, gravlax, crab & tempura king prawns*
Drappier Blanc de Blanc Signature - Champagne, France

MAIN

Roast fillet of dry aged beef – *shallots artichokes, pancetta bacon & mushrooms*
Drappier Carte D'or Brut - Champagne, France

DESSERT

Vanilla pannacotta – *red fruits, almond tuile*
Drappier Brut Nature Rosé - Champagne, France

TO FINISH

Coffee and Bradley's handmade chocolates

— £45 PER PERSON —

Our wine 'guru' Michael Martin will be
on hand to answer any questions