



BOLLINGER DINNER

SATURDAY 5TH OCTOBER 2019

WILLOW ROOM



ON ARRIVAL:

BOLLINGER NV SPECIAL CUVÉE

GIN CURED LOCH DAURT SALMON, MANDARIN PUREE,
COMPRESSED CUCUMBER & DILL

SERVED WITH:

BOLLINGER LA GRAND ANNEE 2007

GAME TERRINE, PICKLED MUSHROOM, ONION JAM,
TARRAGON LEAVES & CRESS

SERVED WITH:

BOLLINGER LA GRANDE ROSÉ 2007

SIRLOIN OF BEEF, DAUPHINOISE POTATOES,
CAVA LO NERO, CARROTS

SERVED WITH:

2009 SAVIGNY-LES-BEAUNE, 1ER CRU VERGELLESSES,
ALBERT MOROT, FRANCE

CHOCOLATE TART WITH STRAWBERRIES

SERVED WITH:

BOLLINGER NV ROSÉ

£139.00 PER PERSON

