

Champagne Evening

Friday 23rd March

We will be hosting an evening showcasing the regions finest Champagne with a 5-course dinner hosted by our friend Ed Keith from Hallgarten & Druitt wines.

Arrive @ 7pm for

Canapés

Champagne Moutard Brut Grand Cuvée NV

Smoked confit trout, pickled cucumber, melon, shallot

Champagne Lelarge-pugeot Ler cru Blanc de Blancs

Poached chicken breast & ballotine leg, wild nettle, fondant potato, thyme jus

Champagne Moutard Cuvée le Cépages Millésime 2009

Selection of French cheeses

Champagne Collet Brut NV

Petit Fours

Champagne Collet, Collection privée Rose dry NV

£50 per person

Book now

Call 01787 280248 or

Email: thegeorgecavendish@gmail.com