



# Deutz Champagne Dinner

Hosted by Mr David Hayward from Gonzalez Byass Wines

Thursday 12th April 2018

£62.00 Per Person

## CANAPES RECEPTION

Beef Tartar, Wasabi Mayonnaise

Blinis, Cauliflower Mousse, Salmon Eggs and Lemon Sorrel Leaves

Creamy Iberian Ham Croquette

Served with a **Brut Classic** from a Magnum

## DINNER

Wild Seabass & Sea Trout Tartar, Ginger Bread, Wasabi Cream, Salmon Eggs (GF)

Served with a **Blanc de Blanc 2010**

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Duck Breast Carpaccio, Truffle Oil,

Old Winchester Cheese, Garlic & Thyme Focaccia

Served with a **Vintage Rose 2009**

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Steamed Halibut Fillet, Mediterranean Cannelloni, Citrus Sauce (GF)

Served with a **Cuvée William 2000**

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Lamb Wellington, Spinach Mint & Foie Gras, Truffle Sauce

Served with a **Hommage à William Deutz 2010**

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Zen - Single Origin Dark Chocolate Mousse, Yuzu Cream,  
Citrus Ganache & Sesame Seeds Praline, Jasmine Ice Cream

Served with a **Rose NV**

**Coffee & Petit Fours**



If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.

(GF) Gluten Free