

Skindles' Champagne Dinner with Maison Henriot

Devilleed quail egg with truffle mayonnaise

Beef & horseradish crostini

Cured trout tartare with endive leaves

Henriot Brut Souverain NV

Scallop ceviche, citrus & avocado

Henriot Blanc de Blanc NV

Sole délice with prawn mousse,
grilled asparagus, coconut & lemongrass espuma

Henriot Brut Millésime 2012

Rack of lamb with pistachio crust,
dauphinoise potatoes, rainbow carrots & lamb jus

Henriot Rosé Millésime 2008

Raspberry & vanilla crème brûlée, raspberry sorbet

Skindles' Champagne Cocktail

Coffee or tea with chocolate truffle (v)

165.00 per person

Thursday 25th April 2024

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients.

Full allergen information is available upon request.

Please ask a member of our Management team.