

Collet Champagne Dinner

4th April 7pm Hosted by Bertrand Glory

Prawn Mousse stuffed squid tube, courgette Mariniere sauce canapés

Champagne Collet Brut NV

Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and anise. Refreshing and complex through to a wonderful crunch of freshness on the finish.

Soft shell crab

Champagne Collet Brut Rosé NV

Delicate aromas of mandarin, peach, mulberries and raspberries lead to a refreshing palate, with a richness of fruit and a silky texture, sustained by a delicate sparkle.

Norwegian Skrei cod ceviche

Champagne Collet Brut 1er Cru, Art Déco NV

A broad style of Champagne with developed biscuit notes from extended ageing on the lees and a lovely long and salty finish.

Blackened Mahi Mahi with pak choi, rainbow chard and garlic aioli

Champagne Collet Brut, Collection Privée 2006

Warm, comforting notes of saffron, vanilla and apricot complement rich aromas of brioche, walnut and an intriguing hint of smoke. The intense expression of ripe fruit is characteristic of the warm, sunny 2006 vintage.

Champagne soaked strawberries

Champagne Collet, Collection Privée Rosé Dry NV

The delicate, round and supple palate reveals a beautiful balance between the tart freshness of pink grapefruit and the sweetness of strawberry shortcake.

£95 per head

£50 deposit will be required per person on booking