




BLACKFRIARS
RESTAURANT & BANQUET HALL

Moët & Chandon Champagne Dinner
Friday 14 February 2025

FRANCE  1743

MOËT & CHANDON
CHAMPAGNE


Lindisfarne oyster, ponzu mignonette 




Sea trout gravlax, buckwheat crumpet, dill crème
fraiche, caviar

Potted white crab, brown crab mousse, lemon &
thyme jam, brioche

Pan- fried hogget, slow-cooked shoulder & mint bon
bon, spelt, fermented leeks, jus 

Gougère of Baron Bigod brie & candied orange

Basque vanilla cheesecake, poached rhubarb,
rhubarb sorbet 

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free.



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