

Valentines Day Champagne Dinner

AMUSE-BOUCHE

Grilled Maldon Oyster, Garlic Butter, Panko Breadcrumbs
Jeeper Brut, Grand Assemblage, NV



FIRST COURSE

Crispy Rice, Wagyu Tartare, Yuzu Ponzu Dressing
Crispy Shallots, Wasabi Mayonnaise
Michel Reybier Premier Cru, NV



MAIN COURSE

Grilled Scottish Lobster, Exmoor Caviar, Butter Sauce, Dill Oil
To Share: Spinach Truffle Salad, Gratinated Potatoes, Sea Herbs
Jeeper Grande Réserve, Blancs de Blancs, NV



DESSERT

Chocolate & Cherry Entremet, Sour Cherry Ice Cream
Jeeper Brut, Grand Rosé

£199 PER PERSON