

Collins Room

YOUNG CHEF CHAMPAGNE MENU

“Inspired by the seasons and the unique elegance of Champagne Laurent-Perrier our junior culinary team are mentored to create delicious dishes for our set menu”

A glass of Laurent-Perrier La Cuvée Brut NV

Heritage beetroot tartare, truffle goat's cheese, walnut purée (v,n) 369kcal

By Sylvia Nampijja, Commis Chef from England

Juniper scented roast pheasant, butternut squash tortellini 465kcal

By Zoe Scott, Chef Apprentice from England



Recommended with a glass of Laurent-Perrier Blanc de Blanc Brut Nature NV £33 (125ml)

Pan-seared venison fillet, plum compote, celeriac purée, Madeira jus 595kcal

By Stanley Evans, Chef Apprentice from England



Pan-fried monkfish, curry spiced clam sauce, tender stem broccoli 550kcal

By Mattheo Bulawan, Chef de Partie from Philippines

Recommended with a glass of Grand Siècle Iteration No. 25 by Laurent-Perrier £40 (125ml)

Deconstructed black forest gateaux, Guanaja chocolate mousse, whipped ganache, Manjari namelaka, cherry sorbet (v,n) 370 kcal

By Lisette Alvarado Meneses, Demi Chef de Partie from Ecuador

Vegan sponge, apple compote, vanilla mousse, Earl grey 'ice cream' (ve) 278kcal

By Nicole Bruno Francia, Junior Sous Chef from Italy

Recommended with a glass of Laurent-Perrier Cuvée Rosé NV £28 (125ml)



2 courses £45 / 3 courses £60

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.

For more information on allergens or dietary requirements, please speak to one of the team.

(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.

Adults need around 2000 kcal a day.

CHAMPAGNE
Laurent-Perrier
MAISON FONDEE
1812

