

QUAGLINO'S

Moët Champagne Dinner
Wednesday 22nd June 2016

Chef's Selection of Canapés
Moët et Chandon Brut Imperial NV

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**Seared scallop, balsamic & black pepper poached strawberry,
pork crackling, pea & mint purée**
Moët et Chandon Brut Imperial Rose NV

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**Earl Grey cured salmon, wakame dusted, apple gel, keta caviar,
salted lemon & chilli emulsion**
Moët et Chandon Grand Vintage 2006

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**Roasted lamb cannon, fennel purée, cucumber chutney, brassica &
curry oil salad**
Moët et Chandon Grand Vintage Rose 2004

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Rhubarb & fromage Blanc "Verrine", blood orange jelly & sorbet
Moët et Chandon Nectar Imperial Rose NV

£100 per person

(optional 12.5% service charge will be applied to your bill)
#BlossomCity