

Laurent-Perrier Grand Siècle x FT Weekend Menu

| June to 31 July - Sample menu

A glass of Champagne Laurent-Perrier Grand Siècle Iteration No 26

Shellfish cocktail, cucumber, seaweed

Coronation crab salad, curry and lime sabayon

or

Salad of summer vegetables, Westcombe cheddar mousse, potato and cep vinaigrette (v)

Hereford beef Wellington, glazed Tokyo turnip, truffle, pale ale and honey

or

Line caught seabass, razor clam, cuttlefish, fennel, Cornish seafood broth

Poached white peach with lemon verbena ice cream

or

Caramelised puff pastry, confit fig, acacia honey, fig leaf ice cream

Four courses with a glass of Champagne Laurent-Perrier
Grand Siècle Iteration No 26

£175 per person

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

OETKER COLLECTION

Masterpiece Hotels

As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

