

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

Yorkshire hare and confit onion agnolotti, sautéed radicchio, celeriac,
toasted pine nuts (v,n) 364kcal

By Bartłomiej Waszkiewicz, Night Chef from Poland

Torched home-smoked salmon, crushed Jerusalem artichoke, soft quail egg,
blood orange, keta caviar 304kcal

By Nathan Gregory, Sous Chef from Australia



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



Merlot braised beef cheek, mousseline potatoes, sautéed king oysters,
bone marrow beignet 765 kcal

By Stanley Evans, Chef Apprentice from England

Baked Atlantic cod loin, cavolo nero, glazed salsify, truffle beurre blanc 209 kcal

By Raoul Antonini, Junior Sous Chef from Italy

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

Pistachio delight, Amarena cherry compote, pistachio and mascarpone mousse, crunchy cherry
base, dark chocolate ice cream (v,n) 420kcal

By Mohammed Sayeed, Chef de Partie from India

Tiramisu, mascarpone mousse, coffee Chantilly, Ladyfingers, Amaretto jelly, cocoa tuille,
milk ice cream (ve) 390kcal

By Jonathan Ramirez Diaz, Commis Chef from Ecuador

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 FONDÉE
1812

