



# LAURENT-PERRIER

CHAMPAGNE & SEAFOOD TERRACE

## Menu

- Chatsworth Gin cured salmon, cucumber & seaweed – £9.95/£17.00  
Pan fried scallops, chestnut & miso purée, apple - £10.00/£19.00  
Linguini, shrimp, chili, garlic, lemon, caper, parsley - £9.00/£17.50  
Cavendish dressed crab, pan con tomate bruschetta - £16.50  
Prawn and crayfish salad, Marie Rose & gem lettuce - £8.00/£ 15.50  
Poached lobster served with house dressed salad, herb buttered new potatoes  
Half lobster - £25.00  
Whole lobster - £50.00

### Large sharing platter for 2 - £70.00

- Paired with a bottle of Laurent-Perrier Champagne - £115.00  
Paired with a bottle of Laurent-Perrier Rose Champagne - £145.00

- Poached half lobster with potato salad  
Gin cured salmon  
Crab Salad  
Prawn, crayfish & Marie Rose  
Curried potted shrimp  
Served with house dressed salad, brown bread, lemon

## Desserts

- Chocolate and hazelnut cheesecake - £7.50  
Lemon posset, blueberry meringue, purée- £7.50  
Selection of Courtyard Dairy cheese, celery, grapes, crackers, chutney - £12.00

In association with



NHS Test & Trace

Any dishes indicated GF\* can be altered to be gluten free  
Please note that we add a 5% service levy to all accounts, with 100% of this charge being distributed to staff. If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. Due to the limited menu, some dishes are not able to be adapted to cater for dietary requirements. VAT will be charged at the prevailing rate.