



LAURENT-PERRIER

CHAMPAGNE & SEAFOOD TERRACE

Menu

- Chatsworth Gin cured salmon, cucumber & seaweed – £9.95/£17.00
Pan fried scallops, chestnut & miso purée, apple - £11.00/£20.00
Cavendish Fish Soup, garlic alioli & sourdough bread - £8.95
Linguini, shrimp, chili, garlic, lemon, caper, parsley - £9.00/£17.50
Cavendish dressed crab, pan con tomate bruschetta - £17.50
Prawn and crayfish salad, Marie Rose & gem lettuce - £8.50/£ 16.50
Pan fried Sea Bream, teriyaki sauce & Asian slaw - £18.95

Large sharing platter for Two - £70.00

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

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

Tiger Prawns

Gin cured salmon

Dressed crab

Prawn, crayfish & Marie Rose

Curried potted shrimp

House dressed Salad, Homemade bread, lemon, herb new potatoes

Desserts

Chocolate and hazelnut cheesecake - £7.50

Lemon posset, blueberry meringue sorbet, 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.