



THE
MOORINGS
HOTEL AND RESTAURANT

Joseph Perrier Champagne Dinner

Hosted by Maxence Badré - Export Sales Manager, Joseph Perrier Champagne
In association with Liberation Quality Drinks

Menu

Jersey Oysters

Natural, Mignonette dressing & Grilled with Jersey seaweed butter

Joseph Perrier, Cuvée Royale, Brut Nature

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#### Scottish smoked salmon

Chancre crab potato salad & soft boiled quails eggs, capers,  
red onion, dill crème fraîche, Lefse - Norwegian flatbread

*Joseph Perrier, Cuvée Royale, Brut*

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Pan fried brill & butter poached lobster

Fennel, carrot & leeks, potato purée, lobster bisque

Joseph Perrier, Cuvée Royale, Blancs de Blancs

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#### Apple Tarte Tatin

Blanc Pignon vanilla gelato

*Joseph Perrier, Cuvée Royale, Rosé*

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Coffee & Herbal Infusions

Petits Fours

7.00/7.15pm Arrival

£125 per person inclusive of service

Allergens in BOLD:

C - Celery; G - Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F - Fish; L - Lupin; D - Dairy/ Milk products; MO - Molluscs; M - Mustard; N - Nuts; P - Peanuts; SE - Sesame seeds; SO - Soya; SD - Sulphur Dioxide (V) = Vegetarian (VG) = Vegan

The Moorings is now a cashless business, we accept all major credit and debit cards except American Express. All prices are fully inclusive of service & GST at 5%
If you wish to reward the team, please feel free to do so, all gratuities will be shared equally in full