

# Devaux Champagne Dinner

*Tuesday 18th July*

Dorset crab and avocado with cucumber, white radish and apple

*Champagne Devaux Grande Reserve NV*

Seared scallops with fennel, gooseberry,  
sorrel and smoked almond dressing

*Champagne Devaux Ultra D, Aged 5 years*

Red mullet with olive oil braised vegetables and chargrilled artichokes

*Champagne Devaux Cuvée D, Aged 5 years*

Chopped raw beef with yolk, capers, shallots and anchovies

*Champagne Devaux D Millésimé 2008*utto

Glazed lemon tart with raspberry sorbet

*Champagne Devaux Cuvée Rosée NV*

Tea or coffee

*Be sure to inform your server if you have any allergies*