

CHAMPAGNE DINNER AT ROAST



DEVAUX CHAMPAGNE

Tuesday 18th July at 7PM

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

Glazed lemon tart with raspberry sorbet

Champagne Devaux Cuvée Rosée NV

Tea or coffee

Tickets for this winemaker's dinner are £95 per person (incl. service)

contact events@roast-restaurant.com for more information