



Joseph Perrier Champagne Dinner - Friday 10th May 2024

Canapés

J.P "Cuvee Royale" NV Brut

Cured Sea Trout, Asparagus.

J.P Blanc de Blancs NV

Crispy Ham Hock, Apple & Rhubarb

J.P Brut Rose.

Roast Duck, Pressed Potato, Wild Mushroom

Vintage 2013

*Dark Chocolate & Cardamom Mousse, Saffron Poached
Apricots & Pistachio*

Demi-Sec

JOSEPH PERRIER CHAMPAGNE DINNER

Friday 10th May 2024 | 7pm for 7.30pm

*Five course dinner with
champagnes to accompany
£80 per person*

*Five course dinner, champagnes
and luxurious stayover with
full Lancashire breakfast
£260 per couple*



**£20 per person non-refundable deposit required*