



CHAMPAGNE
POL ROGER

*'An Evening with Champagne Pol Roger
to Celebrate 175 Years'*

hosted by Martin Hiedsieck, 6th generation family



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780

CANAPES

*pea & broad bean filo tart, goat cheese
dressed white crab & apple oatcakes
ham hock terrine, dill emulsion, crispy onions*

Pol Roger Brut Réserve



Champagne Poached Salmon

miso yuzu gel, salt baked beetroot, orange, hung yoghurt

Pol Roger Rosé 2015



Corn Fed Chicken Breast Stuffed with Chicken & Truffle Mousse

*roast garlic whipped potato, wild mushrooms, celeriac purée
champagne butter sauce, parsley oil*

Pol Roger Vintage 2018



Lemon Baba

crème fraiche ice cream

Pol Roger Rich



Cheese to the Finale

Corney & Barrow Finest Ruby Reserve, Douro, Portugal NV