

EOLAS



TASTE OF POMMERY DINNER

*With Craig Jackson, Head Chef of Eolas Restaurant and
Craig Bonner, Pommery Champagne Brand Ambassador
£125 per person*

Canapes

Pommery Brut Royal, NV, Champagne, France

*Gruyere doughnut - onion salt - mull espuma
Pommery Brut Royal, NV, Champagne, France*

*Bass ceviche – grapefruit - caviar
Pommery Blanc de Blanc, Champagne, France*

*Steak and oysters - BBQ rib – tempura- butter poached
and natural - smoked mash
Pommery grand Cru, Champagne, France, 2009*

*Strawberry souffle - strawberry sorbet
Pommery Brut Rosé, NV, Champagne, France*

Coffee

Petit fours

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.