



RESTAURANT HYWEL JONES

BY LUCKNAM PARK

WINE DINNER

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

MENU

Canapé & Champagne Reception

Langoustine tartare croustade, oyster mayonnaise, Oscietra
caviar, Comte and Alsace bacon gougere
Champagne Bollinger, Spécial Cuvée



Roast Orkney Isle scallop, Jerusalem artichoke, bitter orange, smoked
almond pesto

Champagne Bollinger `PN AYC 21` Pinot Noir



Line caught turbot, sage brandade fritters, melted leeks, black
garlic, roast chicken jus gras

Champagne Bollinger `La Grande Année` 2018



Creedy Carver duck two ways, quince tart fin, roast liver, new
season cep, preserved elderberries

Champagne Bollinger `La Grande Année` Rosé 2014



Millefeuille of preserved local raspberries, Somerset cultured cream sorbet
Champagne Bollinger Rosé



Coffee and petit fours

WINE DINNER
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VEGETARIAN MENU

Canapé & Champagne Reception

Champagne Bollinger, Spécial Cuvée, Brut

Warm salad of Jerusalem artichokes, bitter orange, smoked almond pesto,
Autumn truffle

Champagne Bollinger `PN AYC 21` Pinot Noir

Onion and quail egg raviolo, melted leeks, sage fritters

Champagne Bollinger `La Grande Année` 2018

Cep pithivier, quince chutney, brassicas, celeriac and
preserved elderberries

Champagne Bollinger `La Grande Année` Rosé 2014

Millefeuille of preserved local raspberries, Somerset cultured cream sorbet

Champagne Bollinger Rosé

Coffee and petit fours