

MOËT & CHANDON DINING EXPERIENCE MENU

AT THE MOËT & CHANDON JULY FESTIVAL
12-14 JULY 2018

AMUSE-BOUCHE

Local Chargrilled Asparagus
Quail Egg Salad, Frisée Lettuce, Truffle Dressing
PAIRED WITH MOËT & CHANDON BRUT IMPÉRIAL NV
VIBRANT • GENEROUS • ALLURING

SALMON GRAVADLAX

Orange & Tarragon, Lemon Cream Cheese, Scorched Mandarin
PAIRED WITH MOËT & CHANDON ROSÉ IMPÉRIAL NV
SPONTANEOUS • RADIANT • ENTICING

VEGETARIAN OPTION

GOATS CHEESE DUO

Cheesecake, Pistachio and Honey, Sweet Fig, Balsamic

BEEF ROSSINI

Roast Sirloin, Brioche Purée, Duck Liver and Truffle Bon Bon, Madeira Sauce, Beef Ravioli
PAIRED WITH MOËT & CHANDON GRAND VINTAGE 2008
SPRING LIKE • LIVELY • EXPRESSIVE

VEGETARIAN OPTION

PEA & MINT RAVIOLI

Champagne Cream, Summer Peas, Lemon, Shaved Parmesan

STRAWBERRY MOUSSE

Local Strawberries, Pistachio Shortbread, Meringue, Baby Basil
PAIRED WITH MOËT & CHANDON ICE IMPÉRIAL ROSÉ
VIBRANT • LUSCIOUS • REFRESHING

FRESHLY BREWED TEA OR COFFEE

AFTERNOON TEA

PAIRED WITH MOËT & CHANDON ICE IMPÉRIAL BLANC
INTENSE • FRUITY • FRESH

RACE ON

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