

Haighton Manor

Laurent Perrier Evening

Friday 3rd October

Blanc de Blanc Brut Nature

Pan-seared scallops, carrot purée, samphire, chorizo and feta crumb (gf) 400 kcal

La Cuvée

Japanese karaage Chicken, wasabi mayonnaise (gf) 521 kcal

Vintage 2015

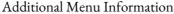
Porcini mushroom consommé, wild mushroom tortellini, truffle oil (vg) 197 kcal

Héritage

Spanish cured meats and pickles 339 kcal

Cuvée Rose

Eton mess, strawberries, vanilla cream, broken meringue and raspberry sauce (v, gf) 432 kcal





We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask. Haighton Manor - www.haightonmanorpub.co.uk - 01772 706 350