



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*

Additional Menu Information



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