

# MERCHANT

TAITTINGER CHAMPAGNE DINNER

## Reception

Chef Selection of Canapes

*Domaine Evremond, Classic Cuvée Edition 1 NV*

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## Crab

Dressed Lambay Island crab, langoustine toast,  
avocado, cucumber, lime

*Champagne Taittinger, Brut Réserve NV – in Jeroboam*

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## Lamb

Murley Mountain lamb fillet, courgette blossom,  
black garlic, local honey

*Champagne Taittinger, Prestige Rosé NV*

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## Chicken

Truffled free-range chicken, native lobster, tomato and tarragon  
*Champagne Taittinger, Comtes de Champagne, Blanc de Blancs 2014*

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## Cheese

Grand Cru cheese selection, Comté 30 months,  
truffled Brillat-Savarin, matching condiments

*Champagne Taittinger, Brut Vintage 2018*

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## Dessert

Floating island, soft meringue, raspberry compote,  
caramel tuile, crème Anglaise

*Champagne Taittinger Nocturne Sec NV*

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Tea or Coffee and Petit Fours

