



HIGHGROVE

LAURENT PERRIER
INNOVATORS IN CHAMPAGNE
LUNCH MENU

16th October 2019

Mustard pork fillet with apples and roasted shallots

Parsnip mashed potatoes

Roasted beetroot and buttered kale

VEGETARIAN OPTION

Onion tart with rock and cheddar

served with a warm lentil salad

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Poached pears with honey served with vanilla ice cream and lavender shortbread

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Tea, coffee or herbal infusions

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Côtes de Gascoigne

Côtes du Rhône

