

Champagne Pannier Dinner

at

PICHET

Snacks

Oaksmoke Bakery Sourdough 1a

Tartlet of Crapaudine Beetroot and Bluebell Falls Goats Cheese, Walnut 1a, 3(Walnut), 4, 7, 13

John Stone Beef Tartare, Truffle Emulsion, Pickled Shallot, House Potato Crisps 7, 8, 12, 13

Teriyaki Mackerel, Wasabi Mayo, Japanese Radish, Lime 1a, 7, 8, 10, 12, 13

Grand Pannier Cocktail: Pannier Brut, Grand Marnier, Fresh Lemon Juice, Simple Syrup

First Course

Salt Baked Celeriac, Stracciatella, Passe Crassane Pear, Castel Franco, Smoked Almond, Honey Mustard

Dressing 1a, 3(Almond), 4, 7, 9, 12,13

Pannier Blanc De Noirs

Second Course

Raviolo of Scallop, Crab and Prawn, Roasted Scallop, Champagne Sauce 1a, 4, 5, 6, 7, 8, 9, 13

Pannier Brut

Third Course

Roasted Lamb Saddle, Pomme Fondant, Asparagus, Wild Garlic and Hazelnut Pesto, Smoked Yoghurt, Bordelaise Sauce 3(Hazelnut), 4, 9, 12, 13

Pannier Rosé

Fourth Course

Lemon Tart, Burnt Lemon Ice Cream 1a, 4, 7, 13

Kir Royale

Some of our dishes contain the allergens listed below.

1 Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts (Almonds, Pistachio, Walnut, Hazelnut, Chestnut) 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin

Origin of Beef: Irish

Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more. All gratuities and service charge are given directly to our staff.