THE GEORGE
of Stamford

Taittinger Champagne Dinner
Tuesday 20 October 2026, 7pm

Canapés
Domaine Evremond, 2nd Edition

Hand Dived Orkney Scallop and Langoustine Tartar
– tomato and basil consommé, heritage tomato, Oscietra caviar
Taittinger Prestige Rosé NV

Roast Wild Sea Bass and Cornish Lobster
– cauliflower puree, black truffle, Champagne velouté
Taittinger Vintage 2016

Devonshire Ruby Red Beef – Roasted Dry Aged Fillet and Braised Rib Bourguignon
– Roscoff onion, celeriac and horseradish gratin, salt baked carrot
Domaine Carneros Avant Garde Pinot Noir 2022

Vacherin Mont D'or and Truffled Baron Bigod
– quince, fruit toasts
Taittinger Folies de la Marquetterie

Caramelised Apple Gâteau
– blackberry compôte, Jersey cream ice cream
Taittinger Demi-Sec

Coffee – Petits Fours

£195 per person
Dress to Impress!

CHAMPAGNE
TAITTINGER
Reims

St Martin's · Stamford · Lincolnshire · PE9 2LB
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