



Luten Hoe

HOTEL, GOLF & SPA

★★★★★

Gourmet Champagne Dinner

Thursday 7th November 2019

Guest speaker from Louis Roederer

Seaweed cracker with brown shrimp and citrus

Goat's cheese sablés

Louis Roederer, Brut Premier, NV

Mackerel ceviche

beetroot, horseradish and watercress

Louis Roederer, Rosé Vintage, 2011

Norfolk black leg chicken and rabbit pithivier

sweetcorn, roasted king oyster mushroom and summer truffle

Louis Roederer, Cristal, 2009

English strawberry and pistachio tart

pink Champagne sorbet and torched meringue

Louis Roederer, Carte Blanche, Demi-Sec, NV