



Champagne Salon & Delamotte Dinner

Monday 6.30 pm 21st November 2022

A special 4-course menu matched with five exceptional Champagnes from
Salon & Delamotte wine estates priced at £145.00 per person

Guests will be seated at the show-stopping table located in the Private dining room area of
the restaurant, boasting spectacular floor to ceiling views across Covent Garden

The style is Brut, The house is Delamotte and Chef Kim Woodward has created a menu of
historic stature to pair

Canapés

Champagne Delamotte NV served by Magnum

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Beetroot, Goat's Cheese, Balsamic Gel, Beetroot Meringues (V)

Champagne Delamotte Blanc de Blancs NV

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Ironbark Pumpkin Risotto, Chestnuts, Pumpkin seeds, Sage (V)

Champagne Delamotte Blanc de Blancs 2014

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Fresh Linguine Pasta, Wild Mushrooms, Pecorino Cream (V)

Champagne Salon Blanc de Blancs 2012

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Cherry Blossom Parfait

Champagne Delamotte Rosé NV

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Coffee & Home Made Petit Fours

Limited Spaces Available. Advance Bookings only. Please call 020 7257 6162 and quote "Champagne Dinner".

Price is inclusive of a four course tasting menu with five matching wines, 12.5% service and VAT.

Special dietary requirements can be catered for, please advise us in advance.

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