

ORRERY

Tuesday 14 October 2008

Orrery's head chef, Igor Tymchyshyn has created a luxurious five course menu for the event, to complement the chosen Champagnes:

Canapés with aperitif

Cuvee 732

Poached fresh oyster and Champagne sabayon

Cuvee 730

Foie gras parfait with Champagne jelly

Cuvee 730

Sole Veronique

1997 Avize Grand Cru

Veal with ceps

1997 Vintage

Trio of cheeses

2000 Avize Grand Cru

Petits fours and coffee

The convivial evening will begin at **6:30pm** with an aperitif and canapés served on **Orrery's Summer Terrace** if the weather is nice otherwise in the bar; dinner and masterclass will start at **7:30pm**. The evening is priced at **£97 per person** (excluding 12.5% service charge). For all reservations please phone **Agnes Beginskaite** on 020 7616 8000 or email agneskab@danddlondon.com. Places are strictly limited.