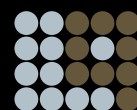




Besserat Posh Nosh

Champagne Matching Menu



twentynine

Champagne Matching Menu*

Starter

Beetroot Carpaccio

Honey roasted fig and goats cheese salad with orange dressing

Pan Fried King Scallops

with butternut squash puree

(Paired with the Besserat Blanc De Blancs*)

Main Course

Pan Fried Hake

Lyonnaise potato, wilted spinach and tomato basil sauce

Pan fried Pheasant

wrapped with Parma ham grilled polenta, mushroom sauce & wilted spinach

(Paired with Besserat Rose*)

Dessert

Dark Belgium Chocolate Fondant

with Mint Ice Cream

Poached William Pear

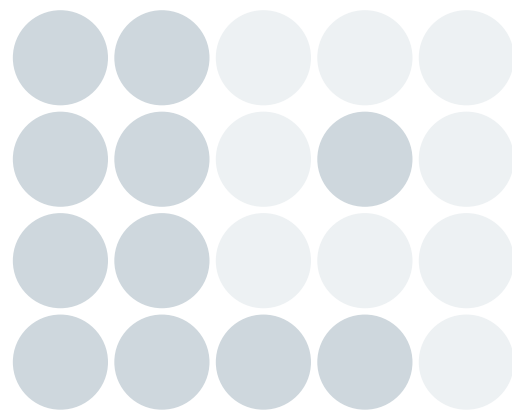
with Praline Ice Cream

(Paired with Besserat Brut*)

30th November 2011- 29 February 2012

3 course Lunch Menu	£39.00
3 course Dinner Menu	£45.00

*One Glass, Champagne matching with each course will measure 83mls



THE
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HOTEL
WHERE SERVICE AND STYLE COUNT FOR EVERYTHING



twentynine

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