



THE ARTS CLUB

AN EVENING WITH RAYMOND BLANC

A unique set menu curated by award winning chef Raymond Blanc in tandem with Jean-Luc Mongodin and his Brasserie team.

Hot Starter

Garden beetroot terrine, horseradish sorbet

Riesling Grand Cru Rosacker, Hunawibr 2023 - Alsace, France

Cold Starter

Orkney scallops, Orange-fennel sauce

Château Minuty Cuvée '281' 2023 - Provence, France

Fish

Confit of salmon, cucumber ribbons, Oscietra caviar

Chablis Grand Cru "Les Blanchots" Domaine Laroche 2022 - Burgundy, France

Meat

Lamb loin , baba ghanoush, dates and apricot chimichurri

Langhe Nebbiolo "Il Favot", Poderi Aldo Conterno 2020 - Piedmont, Italy

Dessert

Exotic fruit raviole, kaffir lime leaf and coconut jus, coconut sorbet

Mount Horrocks 'Cordon Cut' Riesling 2022 - Clare Valley, Australia



RAYMOND BLANC

*Elevate your dining with our curated wine pairings, priced at £90 pp.
Kindly note, with the wine pairing experience the entire table must participate.*