



HENSOL CASTLE

Laurent-Perrier

FINE FOOD & CHAMPAGNE
EXPERIENCE

PAIRING MENU

STARTER

Laurent-Perrier Héritage Champagne

Pantysgawn Welsh goats cheese brûlée, fried thyme tuile,
beetroot and balsamic caviar

MAIN

Laurent-Perrier La Cuvée

Grilled stone bass, poached lobster, shaved asparagus and fennel,
asparagus purée, shellfish butter sauce, truffle

DESSERT

Laurent-Perrier Cuvée Rosé

Piedmontese bunet, dark chocolate and amaretti crème caramel,
almond caramel, crumbled espresso biscotti



Photo credit, Mark Horton