



HENSOL CASTLE

# Laurent-Perrier

FINE FOOD & CHAMPAGNE  
EXPERIENCE

## PAIRING MENU

### STARTER

*Laurent-Perrier Héritage Brut*

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