

Laurent-Perrier

FINE FOOD
AND CHAMPAGNE
EXPERIENCE



Photo credit, Mark Horton

WEDNESDAY 16TH SEPTEMBER

FROM 6.30PM | DINNER 7.00PM

Join us for a relaxed yet refined evening of fine cuisine and Laurent-Perrier Champagne, hosted in the stunning surroundings of Hensol Castle.



YOUR EVENING INCLUDES:

Welcome French 75 Cocktail with
Hensol Castle Gin and Laurent-Perrier
Héritage Champagne.

A beautifully prepared 3 course meal,
paired with Laurent-Perrier Champagne

TICKETS **£75** PP

Limited places at this event - so please book early to avoid disappointment

[MORE & BOOK](#)

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

STAY OVERNIGHT

AT HENSOL CASTLE

Sleep over in a luxurious castle bedroom
with breakfast

Only **£125** per room



[MORE & BOOK](#)