

Orson's Supper Club: An Evening of Champagne and Seafood

Le Pont de la Tour's head sommelier Peter Benko has carefully paired each course with a Laurent Perrier champagne to complement the food.

Morecambe Bay oyster

Hand dived seared Orkney scallops, cauliflower, texture of courgette

Isle of Gigha halibut, razor clams, cockles & sea herbs, Champagne velouté

Strawberry tart, meringue, lemon sorbet

The evening is priced at £65 per person

Date: Wednesday 31st October, 6.30 pm

Co-hosts: Orson Vergnaud and Laurent Perrier



LE PONT DE LA TOUR