

ST PAUL'S

DRINK & DINE

Champagne Pairing Evening

Friday 23rd January 2026 7:30pm

We have chosen 5 champagnes from names you will know to spread a little joy this January.

For a bit of fun we're waiting until the end of the evening, to reveal the names!

Our Sous Chef, Gareth Lightfoot, has created a 5 course menu to compliment and enhance each selection perfectly.

Pairing 1

Mussels Mouclade - curried saffron veloute, house-baked petit pain, champagne-braised fennel
paired with

A cheeky Brut from the heart of the champagne region, Reims.

Pairing 2

Roasted skin-on chicken thigh, pickled courgette ribbons, sun-dried tomato and vermouth sauce
finished with charred leeks

paired with

100% pinot noir grapes in tonight's Blanc de Noirs

Pairing 3

Sea bass pan-fried in beef dripping, pearl onions, pancetta, salsify, spring onion, brown butter
meuniere, parsley oil

paired with

Time for another bottle from Reims, only this one's a vintage

Pairing 4

Sous vide bacon chop with walnut and black garlic puree, smoked ham cream, shiitake,
parmesan & yeast extract crumb

paired with

Another vintage, this time made from 100% chardonnay grapes

Pairing 5

Peach panna cotta, elderflower sorbet, yoghurt crumble, basil & cardamom gel
paired with

Did somebody say pink champagne? Oh, go on then!

Tickets for this event are priced at £75 per person. Please be at St Paul's ready for 7:30pm.

Please inform us of any dietary requirements when booking.

Tickets available in person from St Paul's or phone 01522 212905