



Secret Supper Club

One Night in Paris with Champagnes from Taittinger

Friday 11th September 2026

Classics from the grandfathers of culinary excellence, paired with Champagnes from one of the oldest producers in the world who have influenced generations of chefs and wine producers alike.

Chicken liver and foie gras millefeuille, apricot, marigold

Classic Cuvée, Domaine Evremond

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King scallop, confit chicken, truffle beurre blanc

Prelude Grand Cru, Taittinger

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Roast quail, Comté risotto, morels

2016 Vintage Brut, Taittinger

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Slow cooked rosé veal loin, glazed sweetbreads, pomme aligoté, Madeira jus

Les Folies de la Marquetterie, Taittinger

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Paris-Brest

Nocturne, Taittinger

5 courses with paired wines £85 per person

*For all other enquiries please contact Andrea - info@greyhoundfinchampstead.co.uk
Menus are subject to seasonal variations and changes as dictated by Mother Nature*