

Members Wine Dinner Menu

Monday April 23rd 2018

After the success of our last few wine dinners, we are delighted to host our next wine dinner for Barbican members in collaboration with G.H.Mumm champagne, one of the 16 Grande Marquee champagnes. This will showcase their unique sparkling wines and will be paired with our cuisine. To guide us through the wines of this house we have Jonathan Simms, the UK Brand Ambassador.

During the reception and dinner we will taste a selection of their wines including their Mumm Cordon Rouge, the Blanc de Blanc, their demi-sec and their new wine, Mumm 6. For this Limited Edition, Didier Mariotti, Cellar Master of the Maison Mumm, has created a wine matured over six years in the cellar, revealing its full richness and aromatic complexity. Currently this wine is only available at our Champagne Bar at St Pancras and for one night at the Barbican.

Join us at the Osteria for a three course menu of paired food and wine with beautiful views over Barbican lakeside terrace.

The evening will commence at 7.15 pm with a drinks reception followed by the dinner.

The cost of the dinner is £65 per person including service charge.

Aperitivo

Almonds and cheese straws

Mumm Cordon Rouge

Starter

Beetroots, balsamic, Robiola cheese, walnuts, wild rocket

Mumm Blanc de blanc

Main

Pan-roasted Spring Chicken, pancetta, crushed heritage potatoes, lemon and parsley sauce

Baked aubergine, Mirinda tomato, buffalo mozzarella, pine nuts (V) Please request when booking

Mumm 6

Cheese

Italian blue cheese, with quince, grapes and sea salt crackers

Mumm Demi-sec

Background

AT THE HEART OF CHAMPAGNE SINCE 1827

The first pages of the Maison MUMM fabled winemaking history were written long before 1827, its official founding date; the Mumm family, whose lineage includes barons and knights, dates back to the 12th century. Already in 1761, the family had launched a business as wine producers and merchants based in Cologne, Germany under the name "P.A.Mumm", after its owner Peter Arnold Mumm. The company owned large vineyards in the Rhine valley, where it created its own wines.

In the early years of the 19th century, Peter Arnold Mumm's three sons, Gottlieb, Jacobus and Philipp, recognised the sales potential of the outstanding sparkling wines produced in the Champagne region of France. As Germany and France enjoyed good relations at the time, the Mumm brothers made the bold decision to establish a new branch of the family company in the Champagne region, creating a branch office in Reims with the assistance of a local representative, G.Heuser.

From the outset, quality was the key watchword for the partners in this new entity formed in 1827, and it has remained so for all of their successors. This approach would be encapsulated in the motto penned by Georges Hermann Mumm: "Only the best".