

**Louis Roederer Northern Lunch  
Wednesday 10<sup>th</sup> September 2014  
Northcote Manor, Lancashire**

The great and the good of northern British restaurateurs and hoteliers gathered at the Michelin starred restaurant in the heart of Lancashire's Ribble Valley for the Champagne Louis Roederer Northern Lunch yesterday.

The lunch, hosted by Michel Janneau, Executive Vice-President of Champagne Louis Roederer brought together nearly 50 key industry figures, as well as press, to enjoy the last of the summer sun on the Northcote terrace with a glass of Louis Roederer Brut Premier en magnum as an aperitif.

Guests then enjoyed four courses paired with a selection of Roederer champagnes and Réserve de la Comtesse 2006.

"It was a great opportunity to meet again excellent friends from some of the finest establishments in the north of Britain" commented Janneau. "Northcote Manor is an incredibly refined house, very close to the philosophy of Louis Roederer which has inspired its style of decoration. This lunch also offered the chance to enjoy the fantastic hospitality of Craig Bancroft as well as a delicious meal prepared with great talent by Lisa Allen, designed to be accompanied in perfect harmony by our champagnes as well as the second wine of Pichon Lalande, La Réserve de la Comtesse."

Northcote was a fitting venue for the lunch, with its dedicated Louis Roederer private dining rooms, as well as beautiful three-dimensional reproductions of the brand's artwork adorning the hotel/restaurant's entrance.

Craig Bancroft, MD, has been a Roederer fan for many years, proudly featuring a wide selection of the house range on his wine list.

Menu

*Champagne reception with Brut Premier en Magnum*

Cornish Crab, Apple & Cucumber, Brown Crab Fritter  
*Roederer Vintage 2007*

Wild Seabass & Mussels, Girolles, Courgettes  
*Roederer Vintage Rosé 2009*

Grouse with Seasonal Vegetables  
*Réserve de la Comtesse 2006*

Champagne Apricots, Nougat Ice Cream, Crispy Raspberry Pudding  
*Roederer Carte Blanche*