

LOBSTER & GRILL 

Champagne Dinner

with Piper-Heidsieck

30TH SEPTEMBER 2021

APERITIF

Smoked Orkney sprats on sourdough toast
with samphire butter

Piper Heidsieck Cuvée Brut

STARTERS

Pan-seared diver caught scallops, bbq pressed pork belly,
Bramley apples & crackling

Piper Heidsieck Rosé Sauvage

MAIN COURSE

Cornish halibut, Devon crab, leek fondue
with buttered girolles & lobster essence

Piper Heidsieck Essentiel Blanc de Blanc

DESSERTS

Dark & white chocolate mousse with Ratafia liquid centre
(courtesy of Paul Wayne-Gregory)

Domaine Laguillon Furancon Doux

3 COURSES £80PP

7.30pm sit down



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

An optional 12.5% service charge will be added to your bill.
Please ask your waiter about allergens within the dishes.



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PIPER-HEIDSIECK

CHAMPAGNE

About Piper-Heidsieck

With a long and varied history dating back to its beginnings in 1785, when it was created by Florens-Louis Heidsieck, Piper-Heidsieck is one of Champagne's most well-known yet underestimated houses. From being a favourite of Marilyn Monroe (who claimed she liked a glass to wake up in the morning) .

Today, the house is owned by the same family as Charles Heidsieck, Rare Champagne, Biondi-Santi and Château La Verrerie, benefitting from the quality ethos that drives the continual investment in winemaking and vineyards from the Descours family.

Presided over by a roll call of Champagne's most admired winemakers, the quality of the wines never fails to shine at international competitions – among a myriad of awards, the 2019 International Wine Challenge saw the Non-Vintage Classic Blend Trophy awarded to the Essentiel Cuvée Réservee, while the Champagne & Sparkling Wine World Championships 2019 and 2020 rewarded the Cuvée Brut with a gold medal and the 2019 International Wine & Spirit Competition the 2012 Vintage was awarded the Vintage Champagne Trophy. The House's winemakers have won Sparkling Winemaker of the Year at the IWC more than any other house. Chef de Cave Émilien Boutillat is the current custodian, whose philosophy is simple: preserving the quality, elegance and generosity of style that has always characterised the Piper-Heidsieck wines.

The Cuvée Brut is the house's benchmark wine, made from a blend of the three Champagne grapes, with 10-20% reserve wines, and aged for three years on the lees in the chalk cellars deep beneath Reims. It is elegant and balanced, punching well above its weight and representing astonishing quality and class. The Rosé Sauvage is a boldly gastronomic wine, made with an unusually large proportion of red wines (20-25% depending on the vintage base) giving it impressive structure and intensity. It eschews the trend for water-pale rosé and delivers plenty of concentration and personality.

The dinner will be hosted by Armand Briffoteau, the UK's brand ambassador.