

PIPER-HEIDSIECK CHAMPAGNE DINNER

ON ARRIVAL

Piper-Heidsieck Champagne, Cuvée Brut

OYSTERS

Natural - mignonette

Dressed - strawberry, mint & malt vinegar

Dressed - kumquat granita

Tempura fried - hollandaise sauce

Piper-Heidsieck Champagne, Essentiel Cuvée Réservee

STARTER

Roasted breast of Squab pigeon, confit leg, peas, bacon,
little gem & pigeon sauce

Piper-Heidsieck Champagne, Rosé Sauvage

MAIN

Roasted Peterhead cod, grilled summer courgettes
Romesco sauce, almond crumb & tempura fried samphire

Piper-Heidsieck Champagne, Vintage Brut 2008

CHEESE

Parmesan, Mimolette & Stilton

roasted pineapple chutney & muscat grapes

Piper-Heidsieck Champagne, Cuvée Sublime