

THE GRILL ROOM

AN EVENING WITH CHARLES HEIDSIECK In Celebration of International Women's Day

Wednesday 4th March 2026

Hosted by Sophie Kutton of Charles Heidsieck &
The Doyle Collection Group Sommelier Philip Dunne

Charles Heidsieck Brut Réserve N.V.

Caviar Blinis

1ST COURSE

Charles Heidsieck Blanc de Blancs N.V.

*West Cork Hand-Dived Scallop Sashimi, Ponzu Dressing,
Shaved Cucumber & Radish Salad* 3, 9, 10, 12

2ND COURSE

Charles Heidsieck Blanc des Millénaires 2017

*Roast Ballycotton Turbot, Champagne Beurre Blanc,
Toasted Hazelnuts, Sea Herbs* 4, 6A, 6C, 8D, 10, 14

3RD COURSE

Charles Heidsieck 'Ambonnay' Coteaux Champenois Rouge 2022

*Michael Twomey's Roast Spring Lamb,
Liquorice & Honey Glazed Heritage Carrot, Cherry Jus* 6C, 9, 10, 14

4TH COURSE

Charles Heidsieck Rosé Vintage 2018

Raspberry Millefeuille, Vanilla Crème, Pomegranate Sorbet 1C, 5, 6A, 6C

Petit Fours

Tea & Coffee

EXECUTIVE HEAD CHEF PAUL LANE



CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851

THE GRILL ROOM

ALLERGENS						
1A Rye Wheat	1E Malt	6A Cream	7 Peanuts	8E Pecans	9 Celery	14 Sulphur Dioxide/ Sulphates
1B Oat	2 Crustaceans	6B Milk	8A Cashew	8F Pistachio	10 Mustard	
1C Wheat	3 Molluscs	6C Butter	8B Walnuts	8G Almonds	11 Soybeans	
1D Barley	4 Fish	6D Buttermilk	8C Macademia Nuts	8H Brazil Nuts	12 Sesame Seeds	
	5 Egg	6E Cheese	8D Hazelnuts	8I Pine Nuts	13 Lupin	