

CLAUDE BOSI
BIBENDUM

VALENTINES DINNER
Thursday 14th February 2019

Menu

Foie gras, dried raspberry parfait
Idiazabal cheese, crispy onion and maple syrup tartelette
Pani puri, beetroot, smoked eel
Bibendum black olives, apple and horseradish

Bibendum oeuf en cocotte, smoked Jerusalem artichoke, coconut and vanilla

Tartare of scallop, almond, black moulis, Winter truffle

Cornish cock crab, smoked kipper, cucumber

Artichoke and truffle dumplings

South coast monkfish, miso and pear beurre blanc

Duck a l'orange

Rhubarb, lychee, Timut pepper

Tartelette of Dulcey chocolate, banana and cep

Menu £225pp

(includes complimentary glass of rosé Champagne, or our house non-alcoholic cocktail, on arrival)

Menu with matched wines £300pp

(includes complimentary glass of rosé Champagne, or our house non-alcoholic cocktail, on arrival)

Prices are inclusive of VAT.

There is a discretionary 15% service charge in addition.

Please also note:

Whilst it is our every intention to provide this menu for the dinner, we may have to make some changes due to market availability closer to the time.

Deposits will be required to confirm bookings.
The cancellation policy for this special dinner is 5 days.
