CAVIAR EXPERIENCE

Oscietra Caviar Bébé Bump - 20 per person

A “CAVIAR BUMP” IS WIDELY RECOGNISED AS THE PUREST WAY TO ENJOY CAVIAR - SAVOURED DIRECTLY FROM THE BACK OF YOUR HAND. LESS COMMONLY KNOWN IS THAT ICE-COLD VODKA SERVES AS THE ULTIMATE PALATE CLEANSER, ENHANCING THE EXPERIENCE.

Oscietra Caviar & Tableside Crêpes at Bébé Bob

Crêpes, Caviar & a Touch of Theatre - 295 per 125g Tin

ELEVATE YOUR NEXT EVENT WITH OUR EXCLUSIVE OSCIETRA CAVIAR & TABLESIDE CRÊPES TROLLEY - AN ELEGANT AND INTERACTIVE EXPERIENCE. TRADITIONAL SLAVIC CRÊPES ARE FRESHLY PREPARED BEFORE YOUR GUESTS AND SERVED ALONGSIDE OUR SIGNATURE 125G BÉBÉ BOB OSCIETRA CAVIAR. THIS BESPOKE OFFERING INCLUDES ONE CRÊPE PER GUEST AND A 125G TIN OF CAVIAR, MAKING IT THE ULTIMATE SHOWSTOPPING ADDITION TO ANY OCCASION.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

bébé bob

NIBBLES

Smoked Almonds 5

Gordal Olives & Pickles 7

Schnuggets Box 10
CHICKEN SCHNITZEL NUGGETS SERVED WITH GOCHUJANG CHILLI MAYONNAISE

CANAPÉS - EACH

Truffle Arancini 3
BREADED TRUFFLE AND MUSHROOM RISOTTO

Rosti & Trout Roe 4
TROUT ROE ON A MINI POTATO ROSTI, SOUR CREAM

Rosti & Steak Tartare 4
STEAK TARTARE ON A MINI POTATO ROSTI

Chicken Fat & Jam Doughnut 7
SAVOURY MINI DOUGHNUT, CHICKEN LIVER PARFAIT, TAWNY PORT JAM, DIPPED IN CHICKEN JUS AND CHICKEN CRACKLING

Rosti & Caviar 8
OSCIETRA CAVIAR ON A MINI POTATO ROSTI, SOUR CREAM

SWEET CANAPÉS - EACH

Lemon Cream Doughnut 4
SWEET MINI DOUGHNUT, LEMON CREAM, DUSTED WITH SUGAR

Raspberry Doughnut 4
SWEET MINI DOUGHNUT, RASPBERRY JAM, DUSTED WITH SUGAR

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2 COURSE MENU - 45.00 PP
3 COURSE MENU - 55.00 PP

STARTER

Courgette Carpaccio
WITH ROASTED HAZELNUTS, OLIVE OIL, LEMON AND HONEY (V)

Blini Crêpe & Smoked Salmon
WITH COLD-SMOKED SEVERN & WYE SALMON AND SOUR CREAM

Baked Saint-Marcellin & Truffle Honey
UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE BAKED WITH TRUFFLE HONEY

MAIN

Vegan Schnitzel
BRINED TOFU SCHNITZEL, DEEP FRIED IN PANKO CRUMBS FOR EXTRA CRISPY TEXTURE.
SERVED WITH GARLIC AND PARSLEY "BUTTER" (V)

Schnugget Caesar
CAESAR SALAD WITH CHICKEN SCHNITZEL NUGGETS, BABY GEM LETTUCE, GARLIC CAESAR DRESSING,
CROUTONS AND AGED PARMESAN

Chicken Schnitzel
BREAST OF SLOW-GROWN COTSWOLD WHITE CHICKEN, DEEP FRIED IN PANKO CRUMBS FOR EXTRA
CRISPY TEXTURE. SERVED WITH PARSLEY & GARLIC BUTTER

Vendée Chicken
ROASTED RARE BREED CHICKEN FROM VENDÉE, WESTERN FRANCE, RAISED OUTDOORS FOR MOST OF ITS LIFE.
IT IS SOFT, JUICY AND TENDER. SERVED WITH CHICKEN JUS

DESSERT

Pineapple Carpaccio with Chilli & Mint
RUM-CURED PINEAPPLE, COCONUT SORBET, PICKLED CHILLI (V)

Profiteroles
CRISPY CHOUX PASTRY FILLED WITH WHIPPED GUERNSEY CREAM.
SERVED WITH VALRHONA DARK CHOCOLATE SAUCE

Crème Caramel
DARK SALTED CARAMEL & VANILLA SAUCE

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