

# Review

## *Dinner Date*

I have never eaten at anywhere quite like Dinner. The food is exceptionally good, although unadventurous diners will struggle to choose if they would usually avoid sweetbreads, marrow bone, devilled kidneys or frog's legs (and may need to ask the friendly waiters for explanation of items such as mace and Robert sauce). The utterly unique menu has been devised by the never-endingly creative Heston Blumenthal and it takes its inspiration, unusually, from cookbooks from centuries past. Helpfully, the back of the menu lists Sources of Origin; my Salamugundy, for example, comprising an eclectic mix of chicken oysters, salsify, marrow bone and horseradish cream, comes from *The Cook's and Confectioner's Dictionary* by John Nott, published in 1720.

The kitchen is glass-walled, allowing us to watch as a small battalion of chefs prepare our meal. The Meat Fruit (c. 1500) is deservedly famous; delicious, smooth chicken liver and foie gras parfait is dipped in mandarin jelly (twice) and then cooled, resulting in realistically dimpled orange peel skin. My guest very much enjoyed the halibut with leaf chicory, sea aster and cockle ketchup while I tested the steak option; a perfectly medium Aberdeen Angus fillet with scrumptious mushroom ketchup.

While the savoury options were fantastic, for us the desserts stole the show. Brown bread ice-cream with salted butter caramel is a winning combination and the Topsy Cake is as popular as the Meat Fruit, with good reason; fluffy and sweet and warm, it's accompanied by spit roast pineapple. Perfect. Just expect your bill to reflect the calibre of the cuisine.

*Dinner by Heston Blumenthal, Mandarin Oriental  
66 Knightsbridge, SW1X 7LA; 020 7201 3833*



*Treat your loved one this 14 February with delectable sweets and treats*

### FROM YOUR VALENTINE...

It is often the case that food made by Fortnum & Mason is almost too beautiful to eat with its hand-painted designs and delicious flavouring. This is certainly true of its Valentine offerings. Sweet treats on offer include chocolate rose petals, rose cupcakes and love bird biscuits, which have been decorated with the finest white chocolate and finished with hand-painted flowers. For an added personal touch, heart-shaped cakes and champagne bottles can also be inscribed with a loving message.

[www.fortnumandmason.com](http://www.fortnumandmason.com)



### VISAGES D'AMOUR

Who better to turn to for a sweet treat than the world leader in Belgian chocolates, Godiva, for your chocolate fix this February? In collaboration with artist-designer Jaime Hayon, the chocolatier has introduced five delectable new chocolates in contemporary gift boxes. There are three different designs, each one with a graffiti-inspired pattern which give an original and modern take on traditional Valentine's Day motifs. Keep the box once you've finished with the contents.

[www.godiva.com](http://www.godiva.com)



### DRINK UP

As Valentine's Day fast approaches, Bluebird's restaurant, a local favourite based on the King's Road, will be holding a bespoke champagne tasting event. Led by wine experts in the luxurious Gallery room, there will be a selection of canapés alongside the premium assortment of champagnes on offer. This will be followed by a mouth-watering three-course menu in the main restaurant. Keep an eye on the website for further details about the event and visit with a group of friends or a partner.

[www.bluebird-restaurant.co.uk](http://www.bluebird-restaurant.co.uk)

