

# BLUEBIRD RESTAURANT 2017

Bluebird Chelsea | 350 Kings Road | London SW3 5UU  
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We can accommodate group bookings of 13 guests or more which will be seated over more than one table, however we will ensure they are located close to one another.

groups of 13 up to 100

## Menu A | £46.50

### **Dorset crab**

pickled fennel, crème fraiche & rye bread crisps

### **chicken & foie gras terrine**

clementine marmalade & toasted brioche

**Jerusalem artichoke & forest mushroom veloute (v)**

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### **braised beef cheek**

garlic & potato purée, black truffle

### **grilled stone bass**

smoked artichoke, crayfish & forest mushrooms

### **grilled baby carrots (v)**

soy yoghurt, puffed wild rice & seeds

### **sides to share**

roast potatoes rosemary & garlic

sprouts with chilli & lardons

buttered spinach

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**sticky toffee pudding & stem ginger ice cream**

### **pineapple carpaccio**

coconut sorbet, passion fruit & lime

### **chocolate tart**

honeycomb & clotted cream

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**coffee & mince pies**

**roast Norfolk bronze turkey, sprouts, glazed root vegetable, roasties & stuffing**

*if turkey dish is required please replace a main course from the menu for the turkey dish*

### **traditional Christmas pudding & custard**

*if Christmas pudding is required please replace a dessert  
from the menu for the Christmas pudding*

an additional cheese course can be added to all menus at a supplement of £9.00 per person  
chocolate truffles available at an additional cost of £2.50 per person

**Parties of up to 16 guests** can make their selection on the day of event

**Parties between 16 and 29 guests** can supply a pre-order (full seating plan and choices are required two weeks prior to the event)  
choosing from a two options per course menu or select a set menu (1 starter, main & dessert) for the entire party

**Parties of 30 guests and more** must choose a set menu  
(1 starter, main & dessert) for the entire party

# Menu B | £56.50



## **baked Vacherin**

warm potato & walnut salad, black truffle

## **dorset crab**

pickled fennel, crème fraiche & rye bread crisps

## **wild faroe islands var smoked salmon**

celeriac rémoulade & caviar

## **chicken & foie gras terrine**

clementine marmalade & toasted brioche

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## **roasted duck breast**

swede & sour cherries

## **grilled stonebass**

artichoke, crayfish & forest mushrooms & toasted crumbs

## **roasted cod**

creamed potato & lemon caper butter sauce

## **grilled baby carrots (v)**

soy yoghurt, puffed wild rice & seeds

## **sides to share**

roast potatoes rosemary & garlic

sprouts with chilli & lardons

buttered spinach

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## **sticky toffee pudding & stem ginger ice cream**

## **glazed lemon tart**

crème fraiche

## **white chocolate mousse**

citrus sauce

## **Beenleigh blue**

chutney & oatcakes

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## **coffee & mince pies**

## **roast Norfolk bronze turkey, sprouts, glazed root vegetable, roasties & stuffing**

*if turkey dish is required please replace a main course from the menu for the turkey dish*

## **traditional Christmas pudding & custard**

*if Christmas pudding is required please replace a dessert from the menu for the Christmas pudding*

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# Wine & Champagne list



## champagne

nv moët chandon brut imperial	£69.50
nv perrier jouet brut	£75.00
nv billecourt-salmon brut	£77.00
nv laurent perrier brut	£85.00
nv yellow label veuve-clicquot brut	£93.00
nv ruinart blanc de blancs	£115.00
2006 dom perignon	£269.00
nv moët chandon rosé	£96.00
nv laurent perrier rosé	£115.00

## sparkling

nv chandon brut, mendoza, argentina	£49.50
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## white

2015 cuvée jean paul blanc de blancs sec, gascogne, france	£26.00
2016 pinot grigio, via nova, veneto, italy	£28.50
2016 sauvignon blanc, primera luz, chile	£29.50
2015 viognier, les bories blanques, languedoc, france	£31.00
2015 sauvignon de touraine, le haut peron, guy allion, loire, france	£30.50
2016 sauvignon blanc, sileni, marlborough, new zealand	£32.00
2015 chardonnay, the listening station, western australia	£33.50
2016 chenin blanc, cannonberg, western cape, south africa	£34.50
2016 gavi di gavi nuovo quadro, la battistina, piemonte, italy	£39.00
2016 albariño, lagar de bouza, rias baixas, spain	£42.00
2015 chablis domaine de vauroux, burgundy, france	£45.00
2015 mâcon-vergisson, les rochers, guerrin, burgundy, france	£45.00
2013 riesling trimbach, alsace, france	£45.00
2015 pouilly-fumé, henri bourgeois, loire, france	£49.50
2015 saucerre blanc, domaine daulny, loire, france	£54.00
2015 chardonnay collezione private, isole & olena, italy	£75.00

## rosé

2016 pinot grigio rosato, bella modella, veneto italy	£28.50
2016 m de minuty, rosé provence, France	£45.00

## red

2015 cuvée jean paul rouge, pays du vaucluse, france	£26.00
2016 merlot, de gras, valle central, chile	£27.50
2016 st chinian, course la reine, languedoc, France	£28.50
2015 pe linto esporao, alentejo, portugal	£29.50
2014 cabernet sauvignon, tierra alta, chile	£32.00
2016 malbec finca la florenzia, familia cassone, mendoza, argentina	£32.50
2016 shiraz mataro sixty clicks, victoria, australia	£33.50
2015 montepulciano d'abruzzo, masciarelli, italy	£34.50
2015 rioja crianza, monte llano rioja, spain	£34.50
2014 cabernet franc dolomite, raats, stellenbosch, south africa	£35.50
2016 valpolicella classico, allegrini, veneto, italy	£37.00
2015 pinot noir pueblo del sol, uruguay	£38.00
2013 zinfandel, beyer ranch, wente brothers, california, usa	£39.50
2012 château de ricard, cadillac, cotes de bordeaux, france	£45.00
2014 burgogne pinot noir, vallet, burgundy, france	£49.50
2012 château lamothe-cissac, cru bourgeois, haut-médoc, bordeaux	£61.00
2014 gigondas, domaine grand romane, rhône, france	£68.00

ports & dessert wines available upon request