



BLUEBIRD
CHELSEA

NEW YEAR'S EVE

AMUSE BOUCHE

Ibérico Ham & Manchego Cheese Croquette
roasted garlic aioli, ham & chilli jam

STARTERS

Fettuccini Cacio e Pepe (V)
black truffle, Pecorino cheese

Deven Crab Doughnuts
brown crab hot sauce, Oscietra caviar

Spicy Salmon Tartare
chilli, garlic, Ponzu, avocado & crispy wonton

Vitello Tonnato
tuna dressing, tomato, capers & olive oil

MAINS

Roast Pumpkin & Vegan Feta (Vg)
red onion jam, toasted pine nuts & spinach pithivier

Whole Grilled Dover Sole
Meunière sauce

Roasted Lamb Rack
slow cooked shoulder, lamb sausage, minted lamb jus

Dry Aged Bone in Ribeye Steak
Béarnaise sauce & roasted shallots

SIDES FOR THE TABLE - *truffle mash & winter greens*

DESSERTS

Winter Berry Cheesecake
whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Vanilla Crème Brulée
fresh blackberries, blackberry gel & mint

Black Forest Mousse
72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut

British & French Cheeses
grapes, quince & biscuits

Macaroon Selection

£150 Per Person