



£ 60 THREE COURSES SUMMER SET MENU

Starters

Chilled Carrot & Coconut Soup (Vg)

with olives, grapefruit, hazelnuts

Spicy Salmon Tartare

chili & garlic ponzu, avocado, crème fraiche & crispy wonton

Bluebird Chopped Salad (Vg)

kale, fennel, radish & radicchio, toasted seeds carrot, orange & ginger dressing

Mains

Roasted Heritage Carrot (Vg)

chickpea & tahini dressing, pine nuts brittle, dill & sisho oil

Miso Marinated Loch Duart Salmon

soy & lemongrass master stock, edamame, carrot & shimeji mushrooms

Chicken Dijon

garlic potatoes, spring green

Sharing Sides

Chef Selection of Sides (V)

Desserts

Vanilla Crème Brûlée (V)

fresh berries, berries coulis & mint

Warm Chocolate Cake (V)

Vanilla Ice Cream

Sorbet Selection (Vg)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 14.5% service charge will be added to your bill. Prices include VAT.



£ 80 THREE COURSES SUMMER SET MENU

Starters

Burrata (V)
tomatoes, balsamic & early harvest olive oil

Dressed Cornish Crab with Toast
toasted sourdough, apple & radish

Honey Roast Duck Tataki
truffled citrus soy, seaweed salad, artichoke chips

Mains

Truffle & Burrata Gnocchi (V)
summer truffle, roast garlic, chili, lemon butter sauce toasted Parmesan breadcrumbs

Halibut
with summer vegetables and Berklee Blonde

Aged Beef Ribeye
42-day dry aged grass-fed served with Peppercorn sauce

Sharing Sides

Chef Selection of Sides (V)

Desserts

Vanilla Crème Brûlée (V)
fresh berries, berries coulis & mint

Warm Chocolate Cake (V)
vanilla ice cream

British Cheese Board (V)
grapes celery, quince membrillo & crackers

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BREAKFAST SET MENU £38

STARTERS (FAMILY STYLE)

Seasonal Fruit Salad

Granola

Lancashire vanilla yoghurt, fruit compote or honey

Home Made Mini Pastries Sélection

Croissant, pain au chocolat

CHOOSE YOUR MAIN COURSE

Avocado Sourdough Toast (vg)

spinach, green tomato, chilli salsa

Eggs Benedict, Florentine or Royale

toasted English muffin, brown butter hollandaise

Side dishes

Avocado - £4

Streaky bacon - £3.5

Slow roasted tomato - £3.5

Mushrooms - £3.5

CHOOSE YOUR DRINK

Coffee & Tea - americano, English breakfast, Earl Grey & Green tea - Refillable

Add a Juice - fresh orange juice - £5.5

OR apple juice - £4 OR Still/Sparkling water - £5.5



BLUEBIRD

CANAPÉ SELECTION

VEGAN & VEGETARIAN

£5 per item

Sundried tomato & olive, Parmesan pinwheels, cream cheese (v) 190 kcal

Cauliflower tartlet, caper puree (vg) 155 kcal

Truffle & Parmesan arancini, aioli (v) 212 kcal

Wild mushroom & vegan feta tartlet (vg) 82 kcal

SLIDERS-TACOS

£7 per item

Mini cheeseburger slider 166 kcal

Mini chicken mayo slider 353 kcal

Smashed avocado, jalapeño salsa, crunchy corn taco (vg) 270 kcal

Hot Dog with ketchup mustard & pickles 353 kcal

FISH & CRUSTACEAN

£5 per item

Spicy salmon tartare, avocado, crispy wonton 134 kcal

Citrus cured seatrout, crème fraîche blini 130 kcal

Salt cod brandade fritter, whipped smoked cod's roe 165 kcal

Crab California roll, tempura crunch, togarashi spice 121 kcal

DESSERTS

£5 per item

Assorted selection of macarons 117 kcal (each)

Lemon meringue tarts 209 kcal

Mini brownie bites (gf) 117 kcal (each)

MEAT

£5 per item

Beef cheek nuggets, smoked garlic mayonnaise 278 kcal

Korean chicken skewers, Gochujang honey glaze & sesame 198 kcal

Teriyaki beef skewers 128 kcal

N'duja & oregano sausage roll, salsa verde 220 kcal

PLEASE TAKE NOTE

Maximum of 4 choices for pre-dinner canapés

Maximum of 8 choices for parties and a minimum of 15 pieces of each

contact bbevents@evolvcollection.com for any enquiries

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BOWL FOOD SELECTION

VEGETARIAN & VEGAN £10 per bowl

Wild mushroom & spinach fusilli pasta, vegan
Parmesan & parsley (vg) 532 kcal

Vegetable curry & rice (v) 217 kcal

Thai green papaya salad (Somtum), toasted
peanuts (vg) 154 kcal

FISH £10 per bowl

Chilli, garlic & coconut prawn, toasted bread &
burnt lemon 199 kcal

Mini fish pie 314 kcal

Fish & chips 378 kcal

MEAT £10 per bowl

Slow braised beef, truffle mash, house pickles
& bbq gravy 226 kcal

Pulled pork & mustard mash 629 kcal

Chicken & mushroom stroganoff 277 kcal

DESSERTS £10 per bowl

Mini brownie bites, Chantilly & honeycomb
(4 pieces) 166 kcal

Lemon meringue pie, raspberry gel, fresh
raspberries 546 kcal

Crème Brulée 301 kcal



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COCKTAILS

Espresso Martini, Vodka, Tia Maria, coffee £15.5

Daiquiri, Rum, lime, sugar £15

Grapefruit Geisha, Belvedere grapefruit, yuzu liqueur, lemon, grapefruit bitters, soda water £12

Smoked Negroni, Villa Ascenti Gin, Campari infused, cardamom, Aperol £14

Margarita, Tequila, lime, cointreau £15

Aperol Spritz, Aperol, soda water, prosecco £14

**choice of maximum 2 per event*

MOCKTAILS £8.50

Rosalina, passion fruit juice, raspberries, redcurrant, rose syrup, soda

Apple & Elderflower Spritzer, apple juice, cucumber, elderflower cordial, soda

Caleno & Ginger Ale, caleno non-alcoholic distilled spirit, Fever Tree ginger ale, lime

Virgin Mojito, apple juice, lime juice, sugar syrup, mint and soda water

Everleaf Marine Spritzer, Everleaf marine, Fever tree light tonic, olive, sage

**choice of maximum 2 per event*

SOFT DRINKS £4

Coca Cola, Diet Coke, Coke Zero 200ml

Fever-Tree Tonics selection 200ml

Selection of Juices 250ml

BEER £7

Peroni, Italy, 5.1% abv

Peroni Gluten Free, Italy, 5.1% abv

Peroni Libera Alcohol Free, Italy, 0.00% abv

Mean Time Pale Ale, England, 4.5% abv

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