

Menu A £50 p/p (lunch only)

(Available From 1st November To 31st December 2019)

Parties up to 29 guests will need to 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

Beetroot cured Scottish salmon, *pickled cucumber, dill mayonnaise*
Confit duck & chicken terrine, *clementine marmalade, mâché salad*
Roasted pumpkin volute, *candied hazelnuts & soured cream*

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Braised pork shoulder, *cauliflower, sauce charcuterie*
Roasted Cornish cod, *creamed potato & lemon caper butter sauce*
Jerusalem artichoke & Champagne risotto, *roasted ceps, artichoke crisps*

Sides to share

roast potatoes rosemary & garlic
brussel sprouts with chilli & shallot
butterleaf salad, mustard dressing

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Sticky toffee pudding, *clotted cream*
Mince pie bakewell tart, *vanilla ice cream*
giant choux bun, *vanilla cream & chocolate sauce*

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coffee & mince pies

Roast Norfolk Bronze turkey, sprouts, glazed root vegetables, 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

BLUEBIRD
LONDON



Menu B £60 p/p

(Available From 1st November To 31st December 2019)

Parties up to 29 guests will need to 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

Dorset crab, on rye toast , *creme fraiche*, *avocado*, *ruby grapefruit*, *soft herbs*

Confit duck & chicken terrine, *clementine marmalade*, *mâché salad*

Endive & heritage beetroot, *walnut*, *stilton*, *sherry vinegar*

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Braised beef cheek, *clotted cream mash*, *black truffle*

Roasted salmon fillet, *onion puree*, *samphire*, *trout roe*

Jerusalem artichoke & Champagne risotto, *roasted ceps*, *artichoke crisps*

sides to share

roast potatoes rosemary & garlic

brussel sprouts with chilli & shallot

butterleaf salad, mustard dressing

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Sticky toffee pudding, *clotted cream*

warm sugar doughnut, boozy plum, vanilla ice cream

dark chocolate & caramel *delice*, *crushed biscuit ice 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

Menu C £70 p/p

(Available From 1st November To 31st December 2019)

Parties up to 29 guests will need to 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

Baked Vacherin, *warm potato & walnut salad, black truffle*

Dorset crab, on rye toast, *creme fraiche, avocado, ruby grapefruit, soft herbs*

Confit duck & chicken terrine, *clementine marmalade, mâché salad*

Beetroot cured Scottish salmon, *pickled cucumber, dill mayonnaise*

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Speyside beef fillet, *clotted cream mash, black truffle*

Roasted halibut fillet, *onion puree, lobster, lemon butter sauce*

Braised pork shoulder, *cauliflower, sauce charcuterie*

Jerusalem artichoke & Champagne risotto, *roasted ceps, artichoke crisps*

sides to share

roast potatoes rosemary & garlic

brussel sprouts with chilli & shallot

butterleaf salad, mustard dressing

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sticky toffee pudding, *clotted cream*

warm sugar doughnut, *boozy plum, vanilla ice cream*

chocolate 'bluebird', *ferrero rocher, milk chocolate, praline mousse, candied hazelnuts, chocolate ice cream*

selection of british cheese, *chutney, grapes, biscuits*

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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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