

BLUEBIRD
CHELSEA



NEW YEARS EVE



£120 PER PERSON

Amuse

Crisp potato, caviar, sour cream, chives

Starters

Dill cured Loch Duart salmon, pickled cucumber, horseradish cream, soda bread

Seared foie gras, endive, golden raisins, spiced breadcrumbs

Rigatoni, black truffle, Parmigiano-Reggiano

Devon crab on toast, pickled fennel, samphire

Main Courses

Wild seabass, salsify puree, leeks, Champagne and caviar sauce

Creedy Carver duck, beetroots, black berries, puntarella, anchovy

Tournedos Rossini; foie gras, madeira sauce, truffle potatoes

Celeriac and cep pithivier, truffle vinaigrette

Desserts

Hot dark chocolate pudding, black treacle ice cream

Aquafaba pavlova, burnt apple puree, blackberry sorbet

Nutmeg custard tart, toasted meringue, lemon crème fraiche sorbet

British cheeses, grapes, quince, crackers

Salted caramel truffles