

**Bluebird Events**  
**Summer – Cocktail Bowl Food Menu**

Pot-roast new season Welsh lamb, spelt, Jersey royals, thyme  
Mulligatawny of spring vegetables, fresh curry leaf, coriander  
Crustacea chowder, Atlantic prawns, Cornish crab, leeks, parsley  
'Bollito misto' of Capon, brisket, gammon (in it's stock), broadbeans, mustard fruits  
Young cauliflower cheese, Montgomery cheddar, egg, herb crumbs  
Gazpacho of Mediterranean vegetables, olives, cherry tomatoes, olive oil  
Greek salad, organic feta, marinated red onions, cos, heirloom tomatoes  
Catalan clams, saffron, chickpeas, chorizo, lemon parsley  
Cornish squid, Cannellini beans, parsley, tomatoes, lemon stew  
Fresh potato gnocchi, vine tomato fonduta, basil, pecorino  
Summer vegetables Barigoule, artichokes, broadbeans, peas, carrots, soft herbs,  
tomato water



Lemon curd, fresh raspberries, framboise, shortbread  
Garagette strawberries, Jersey cream, orange blossom honey  
Scarlet berries in Prosecco, fromage frais