

Bluebird Events
Function & Wedding Menu Sample Menu

Germany of Cornish Lobster, girolles, peas, lemon thyme
Chilled beetroot soup, soured cream, scallions
Spring pea & green gownmock hock soup, fresh mint
Iced vine tomato soup, basil oil

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Terrine of duck, foie gras, artichokes, jerez sherry, onion confit, toast  
Warm jersey royals, Oscietra caviar butter, parsley  
Goat's cheese salad, green dandelion, roast vine tomatoes, tapenade  
Aragon Serrano ham, water melon, pickled chillies

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New seasons rump of Welsh lamb, treacle bacon, broadbeans, mint
Roast sirloin of Angus aged beef, warm potato salad. Fresh horseradish
Fillet of line caught seabass, asparagus, brown shrimp vinaigrette
'Grand Aioli' of salt cod, young vegetables, herbs
Risotto 'Primavera', saffron, reggiano, gremolada

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Lemon curd posset, fresh raspberries  
Spiced strawberries cheesecake, black pepper, vanilla & orange  
Scarlet berries in Prosecco, framage frais  
Crème brulee with blueberries & crème de mure