

the bakery at bluebird

a brand new wholesale bakery delivery service

the bakery at bluebird launched in january 2009, providing a beautiful selection of breads and pastries under the guidance of head baker, stuart powell.

with over 20 years' experience within the industry, stuart knows exactly what it takes to produce the finest quality breads and pastries for premium establishments. stuart learnt his trade under the guidance of marco pierre white and has worked for bluebird since its inception. with the bakery at bluebird, he is expanding to bring bluebird's famous breads to the wholesale delivery market.

all products use ingredients sourced from their country or origin; our viennoiserie is made with 100% french ingredients, our ciabatta uses italian flour and our british breads use exceptional locally sourced ingredients.

the business is intentionally small; we focus on the quality and consistency of our produce as we believe these are the only way to ensure our excellent levels of customer satisfaction. we also pride ourselves in offering some of the most competitive pricing in the marketplace.

our products are hand crafted using traditional methods; our breads are proved over a 12-24 hour period, ensuring the distinctive flavour of the ingredients shine through.

we are financially secure; backed by the d&d london group (formerly conran restaurants), we are a safe company to do business with in this current economic climate.

enclosed you will find a small sample selection of our current line of products. we are expanding rapidly and are happy to discuss any bespoke items you may require for your business.

we look forward to hearing from you soon,

the bakery at bluebird

head baker: stuart powell
telephone: 020 7559 1128 / 07760 10 11 10
email: stuartp@danddlondon.com
website: www.bluebirdchelsea.com

bread

british

wholemeal	400g	£1.00
	800g	£1.85
wholemeal tin	800g	£1.85

made from 100% stone-ground flours milled in east anglia, this wholemeal bread offers a unique taste and texture, with the addition of tate & lyle black treacle with no additives.

cottage	400g	£0.80
	800g	£1.57
bloomer	400g	£0.80
	800g	£1.57
farmhouse tin	600g	£1.15

a classic white, made using 100% british milled flours. we also add 5% doves rye to give the bread an added flavour.

granary	400g	£0.80
	800g	£1.57

malted wheatcraft granary flour made using a sponge starter and butter to give this bread its distinctive flavour.

sour dough	800g	£2.45
	400g	£1.25

some might say pain levan is french... i say the brits have had their own sour dough for many years before the invention of fresh yeast.

white tin	800g	£1.85
-----------	------	-------

milk bread is used to make our white tin; the fat from the whole milk keeps the bread moist and natural sugars combined with butter creates a golden crust.

french

baguette	250g	£0.75
	125g	£0.55
ficelle	125g	£0.55

our recipe uses a traditional french wheat flour and a 6 hour fermentation process.

campailou	400g	£1.25
	800g	£2.50
boule	1800g	

a huge favourite. this bread has a light, open texture, earthy taste and beautiful crust.

brioche	400g	£2.65
---------	------	-------

an enriched bread with butter and eggs. an ideal accompaniment to terrines, pates or smoked fish when toasted.

bread

italian

ciabatta	800g	£2.45
	400g	£1.25
	250g	£0.90
	125g	£0.55

we use 100% gran mugnaio oo flour to make a biga 24 hours in advance. we then combine this with olive oil, milk and water to produce a wet sticky dough. this produces the waxy texture and open texture.

focaccia	400g	£2.65	- <i>olive oil & maldon salt</i>
			- <i>basil & garlic</i>
			- <i>red onion</i>

a flat bread made using olive oil and milk finished off in three different ways.

other breads

mixed grain	400g	£1.25
date & walnut	400g	£2.00
heavy rye	400g	£0.85
	800g	£1.65
light rye	400g	£0.85
	800g	£1.65

vienoissere

our viennoissere is made over a 2-day process using 100% french lescure patisserie butter to create the perfect lamination .

	regular	mini
croissant	£0.60	£0.35
almond	£0.95	
pain au choc	£0.65	£0.40
raisin whirl	£0.75	£0.35
pear danish	£0.68	£0.40
red fruit danish	£0.68	£0.40
brioche a tete	£0.40	£0.25
chocolate swirl	£0.75	
hot cross buns	£0.35	£0.20

we also make a large range of dinner rolls, bridge rolls and burger buns

a range of sizes are available:
mini burgers, 30g dinner rolls, 80g brioche bridge roll.

discounts are available on bulk orders