

bluebird



summer event menu b

(7th june to 5th september 2010)

severn & wye smoked salmon
caviar, crème fraîche, chives, rye bread

serrano ham
wild rocket, roast vine tomato, guindilla chillies, toasted focaccia

summer vegetable & feta salad
asparagus, radish, broad beans, mint, pine nuts, lemon oil

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fillet of sea bass
asparagus, nicoise olives, sauce vierge

char-grilled scotch rib eye
english garnish, hand cut chips, sauce béarnaise

rump of salt marsh lamb
piedmontese pepper, basil, tapenade, anchovy, salsa verde

**additional vegetarian option available*

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summer fruit pavlova
english soft fruits, coulis, chantilly

dark chocolate fondant
caramel ice cream, cocoa tuile

farmhouse cheeses
leaf celery, chutney, oat biscuits

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coffee
chocolate truffles

£ 45.00 per person