

bluebird canapé list 2009



meat

hamburger

aged galloway beef, onion marmalade, swiss cheese, dill pickle

hot dog

brindisa mini chorizo sausage, tomato jalepeno relish, bridge roll

jambon persille

celeriac remoulade, cornichon, crostini

potted goosnargh goose

onion marmalade, toasted brioche

potted highland venison

port jelly, toasted brioche

'devils on horseback'

agen prunes, streaky bacon, crostini

vol au vents

retro favourite, goosnargh chicken & porcini, creamy veloute sauce

***aged cumbrian galloway 'steak tartare'**

lea & perrins, poilane melba

jambon pata negra croquettas

acorn fed ham & mancheho fritters

bury black pudding

bramley apple, fresh horseradish, toasts

middle white pork pate

piccalilli, toast

prosciutto di san daniele

honey roast fig

maize fed chicken & vegetable skewer

peanut dipping sauce

fish

west coast queen scallops

baked with garlic butter & soft herbs

shellfish cocktail

baby gem, marie rose, celery cress

queen scallop

marinated in lime, chilli, coriander, guacamole, san marzano tomato salsa

morecambe brown shrimp

shrimp pate, sweet cured pickle, soda bread soldiers

golden caviar

salmon keta, ivy farm soured cream, crisp toast, young chives

severn & wye smoked salmon

blini, crème fraiche

cornish crab on toast

homemade mayonnaise, melba toast, super fine capers

bismark herrings on rye

sweet cured, beetroot remoulade, dill & mustard dressing

*oscietra caviar

crème fraiche, garlic chives

marinated anchovy

castelluccio lentils, salsa verde

*crostino of lobster mayonnaise

smoked salmon pate

soda bread soldiers

*rock shrimp tempura

soy & ginger dressing

*warm oysters rockerfella

salmon fish balls

tartare sauce

vegetarian

imam bayeldi

purple aubergines, spices, coriander, cucumber raita, cocktail poppadum

roast elegance vine tomato

glasshouse grown, crostini, basil oil, sea salt

ragstone goats cheese

smooth blended british cheese, lemon, parsley, walnut, dandelion leaf

golden wonder fritters

crunchy sliced potatoes, organic beer batter, sea salt, vinegar

welsh rarebit

aged montgomery fine cheddar, guinness, coleman's mustard, soda toast

gruyere cheese gougeres

mozzarella di buffalo

cherry tomato, basil

vegetable tempura
soy ginger dressing

crudités platter
seasonal vegetables, guacamole, salsa verde, tomato salsa

dessert

mini chestnut meringues
chocolate sauce, chantilly

lemon curd tart
organic mascarpone, lemon confit

valhrona chocolate éclair
70% bitter chocolate, whippy ivy farm cream

secrets strawberry cheesecake
vanilla cheesecake, crème de fraise, blood orange

macadamia chocolate brownie
moist, nutty, melted butterscotch

raspberry shortcake
lemon cream, raspberry syrup

portuguese tarts
nutmeg spiced, continental custard pie

warm doughnuts
sugared, cinnamon, chocolate fudge fondue

fresh blackberry jam tarts
crème fraiche, whole berries

chocolate nemesis
ultimate chocolate death, crème fraiche

prices

6 bites per person £15.00

8 bites per person £20.00

10 bites per person £25.00

12 bites per person £30.00

*deluxe options (supplement £1.50 per bite)