

bluebird

christmas day 2009

menu

jane grigson's spiced roast pumpkin soup v
croûtons and chive cream

twice cooked soufflé
watercress, frisse, walnut salad

foie gras ballotine
port jelly, sour dough melba

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

shell fish cocktail
prawns, brown shrimp and large crevette, sauce marie rose

jambon persillé
celeriac remoulade, cornichons, sourdough toast

~

roast free range black feather turkey
traditional tracklements, cranberry sauce, roast gravy

filet steak au poivre
aged scotch beef, xo armagnac, peppercorns, hand cut chips, green salad

slow roast glazed goosnargh duck
wild cherries, sprout tops

icelandic halibut
steamed, rope mussels, savoy cabbage, mussel and saffron velouté

steamed lemon sole
brown shrimps, fine green beans, champagne and chive velouté

vinci grassi v
porcini, truffle and wild mushroom lasagna, herb salad

~

chocolate marquise
armagnac ice cream, spiced tuile

steamed plum duff
christmas pudding, spiced white sauce, brandy butter

sherry trifle wally ladd
bristol cream, toasted almonds

iced kirsch parfait
griottine cherries, grue de cacao tuile

mont blanc
chestnut and rum cream, meringue, chocolate sauce, chantilly

farmhouse cheeses
leaf celery, chutney, oat biscuits

~

coffee & gold leave truffles