

bluebird

mothers day menu sunday 14th march 2010

beef carpaccio

chickweed, dandelion, parmesan, aged balsamic

severn & wye smoked salmon

caviar, crème fraîche, chives, rye bread

shellfish cocktail

crayfish, brown shrimps, large crevette, marie rose

leeks vinaigrette

eggs mimosa, garlic croutons, red amaranth

twice baked cheese soufflé

wild chicory, watercress, frisée and walnut salad

jambon persille

celeriac remoulade, cornichons, sourdough toast

jerusalem artichoke soup

truffle, chives, croutons

chicken broth

matzo dumplings, noodles

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beef wellington

aged fillet of beef, mushroom duxelle, madeira, winter truffles

slow roast glazed goosnargh duck

blood oranges, savoy cabbage

roast loin of suffolk pork

bramley apple sauce, sage, crackling, roast potatoes

'coq au vin'

goosnargh chicken, pancetta, pearl onions, burgundy wine

icelandic halibut

steamed, spinach, wild mussels, saffron velouté

lemon sole fillets

brown shrimps, fine green beans, champagne and chive velouté

loch duart salmon fishcake

baby spinach, dill, lemon, tartare sauce

hedgerow garlic and cepe risotto

wild mushrooms, parmesan, extra virgin oil

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valhrona chocolate fondant

white chocolate sorbet, caramel sauce

poire belle helene

vanilla ice cream, bitter chocolate sauce

apple tart fine
granny smiths, vanilla ice cream
rhubarb and apple crumble
brambleys, secretts rhubarb, crème anglaise

passion fruit tart
passion fruit sorbet

nougat glace
pistachios, hazelnuts, raspberry coulis

farmhouse cheeses
leaf celery, chutney, oat biscuits

selection of homemade ice creams and sorbets

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coffee
gold leaf truffles