

bluebird

new years eve 2009

menu

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

twice cooked soufflé
watercress, frisse, walnut salad

jambon persille
celeriac remoulade, cornichons, sourdough toast

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

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scottish scallops thermidor
spinach, tarragon, montgomery cheddar, colman's mustard

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

slow roast glazed goosnargh duck
wild cherries, sprout tops

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

'coq au vin'
goosnargh chicken, pancetta, pearl onions, burgundy wine

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

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chocolate marquise
armagnac ice cream, spiced tuile

passion fruit tart
passion fruit sorbet

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