



## FESTIVE CLASSIC MENU

3 COURSES £75

*This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team.*

*A pre-order may be required.*

### STARTERS

- Smoked Salmon *crème fraiche, salted cucumber, capers*
- White Onion & Comté Cheese Soup *sourdough croutons (v)*
- Chopped Salad *carrot & ginger dressing, toasted seeds (vg)*

### MAINS

*All served with sharing sides – New Potatoes & Cabbage (v)*

- Ballentine of Norfolk Turkey Crown *turkey leg stuffing, pigs in blankets, root vegetable purée, gravy*
- Miso Marinated Loch Duart Salmon *soy & ginger broth, edamame, carrot & shimeji mushrooms*
- Hand Rolled Gnocchi *winter nettles and sprouts, chilli, lemon & garlic (V/VG on request)*

### DESSERTS

- Bluebird Guinness & Chocolate Steamed Christmas Pudding *vanilla custard*
- Vanilla Crème Brûlée *almond and pistachio biscotti, poached orange (v)*
- Warm Chocolate Cake *vanilla ice cream (v)*
- Pineapple Carpaccio *coconut sorbet, lime syrup (vg)*

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[WWW.BLUEBIRD-RESTAURANT.CO.UK](http://WWW.BLUEBIRD-RESTAURANT.CO.UK)  
[@BLUEBIRDRESTAURANTS](https://www.instagram.com/bluebirdrestaurants)

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 14.5%, 15% exclusive hire service charge will be added to your final bill.