



£60 THREE COURSES SPRING SET MENU

Starters

Spring Onion Velouté (V, can be GF)

croutons

Spicy Salmon Tartare

chili garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton

Bluebird Chopped Salad (Vg, GF)

kale, fennel, radish & radicchio, toasted seeds carrot, orange & ginger dressing

Mains

Wild Mushroom, Artichoke & Lentil Spring Ragù (Vg, GF)

truffled potatoes & spring vegetable chips

Miso Marinated Loch Duart Salmon

soy & lemongrass master stock with edamame, carrot & shimeji mushrooms

Butter Roasted Chicken (GF)

bourguignon sauce (contains pork) & whipped garlic potatoes

Sharing Sides

New Potatoes & Spring Greens (V, GF)

Desserts

White Chocolate & Winter Berry Cheesecake (V)

whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Warm Chocolate Cake (V)

vanilla ice cream

Marinated Pineapple Carpaccio (Vg, GF)

finger lime & chilli syrup, vegan coconut sorbet, mango compote



£80 THREE COURSES SPRING SET MENU

Starters

Burrata (V, can be GF)
tomato on toast, early harvest olive oil and balsamic

Serrano Ham (can be GF)
celeriac remoulade, caperberries & croutons

Honey Roast Duck Tataki
truffled citrus soy, seaweed salad, artichoke chips

Scottish Smoked Salmon (can be GF)
sour cream, capers, brown bread & butter

Mains

Truffle & Ricotta Gnocchi (V)
wild broccoli, roast garlic, chili, lemon butter sauce & toasted Parmesan breadcrumbs

Baked Hake Mornay
confit baby tomatoes, green olive & parmesan breadcrumbs

Dry Aged Old Spot Pork Chop (GF)
apple ketchup, Pommery mustard sauce

Aged Beef Ribeye (GF)
42-day dry aged grass-fed, served with peppercorn sauce

Sharing Sides

New Potatoes & Spring Greens (V, GF)

Desserts

Vanilla Crème Brûlée (V, GF)
blackberries, mint & basil salad

Warm Chocolate Cake (V)
vanilla ice cream

British Cheese Board (can be GF)
grapes celery, quince membrillo & crackers

Marinated Pineapple Carpaccio (Vg, GF)
finger lime & chilli syrup, vegan coconut sorbet, mango compote



BREAKFAST SET MENU £38

STARTERS (FAMILY STYLE)

Seasonal Fruit Salad

Granola

Lancashire vanilla yoghurt, fruit compote or honey

Home Made Mini Pastries Sélection

Croissant, pain au chocolat

CHOOSE YOUR MAIN COURSE

Avocado Sourdough Toast (vg)

spinach, green tomato, chilli salsa

Eggs Benedict, Florentine or Royale

toasted English muffin, brown butter hollandaise

Side dishes

Avocado - £4

Streaky bacon - £3.5

Slow roasted tomato - £3.5

Mushrooms - £3.5

CHOOSE YOUR DRINK

Coffee & Tea - americano, English breakfast, Earl Grey & Green tea - Refillable

Add a Juice - fresh orange juice - £5.5

OR apple juice - £4 OR Still/Sparkling water - £5.5



BLUEBIRD

CANAPÉ SELECTION

VEGETARIAN priced per item

Sundried tomato & olive, Parmesan pinwheels, cream cheese (v) £5

Truffle & Parmesan arancini, aioli (v) £7

Mushroom croquetas (v) £7



FISH & CRUSTACEAN priced per item

Spicy salmon tartare, avocado, crispy wonton £5

Citrus cured seatrout, crème fraîche blini £5

Salt cod brandade fritter, whipped smoked cod's roe £5

Crab California roll, tempura crunch, togarashi spice (can be gf) £7

Rock Oyster, shallots & Cabernet Sauvignon vinegar (gf) £7

MEAT priced per item

Korean chicken skewers, Gochujang honey glaze & sesame (can be gf) £5

Teriyaki beef skewers (can be gf) £5

N'duja & oregano sausage roll, apple puree £5

Mini cheeseburger slider £7

Mini chicken mayo slider £7

VEGAN priced per item

Wild mushroom & vegan feta tartlet (vg) £5

Smashed avocado, jalapeño salsa, crunchy corn taco (vg, gf) £5

DESSERTS priced per item

Assorted selection of macarons £4

Lemon meringue tarts £4

Mini brownie bites (gf) £4

Bakewell tart £4

Cheese & olive skewer (gf) £5



PLEASE TAKE NOTE

Maximum of 4 choices for pre-dinner canapés

Maximum of 8 choices for parties and a minimum of 10 pieces of each

contact bbevents@evolvcollection.com for any enquiries





BLUEBIRD

BOWL FOOD SELECTION

VEGETARIAN

Wild mushroom & spinach fusilli pasta, vegan Parmesan & parsley (vg) £10

Vegetable curry & rice (v) £9

MEAT

Slow braised beef, truffle mash, house pickles & bbq gravy (gf) £10

Pulled pork & mustard mash (gf) £10

Chicken & mushroom stroganoff £10

FISH

Chilli, garlic & coconut prawn, toasted bread & burnt lemon (can be gf) £9

Mini fish pie (gf) £10

Fish & chips £10





COCKTAILS

Espresso Martini, Vodka, Tia Maria, coffee £15.5

Daiquiri, Rum, lime, sugar £15

Grapefruit Geisha, Belvedere grapefruit, yuzu liqueur, lemon, grapefruit bitters, soda water £12

Smoked Negroni, Villa Ascenti Gin, Campari infused, cardamom, Aperol £14

Margarita, Tequila, lime, cointreau £15

Aperol Spritz, Aperol, soda water, prosecco £14

**choice of maximum 2 per event*

MOCKTAILS £8.50

Rosalina, passion fruit juice, raspberries, redcurrant, rose syrup, soda

Apple & Elderflower Spritzer, apple juice, cucumber, elderflower cordial, soda

Caleno & Ginger Ale, caleno non-alcoholic distilled spirit, Fever Tree ginger ale, lime

Virgin Mojito, apple juice, lime juice, sugar syrup, mint and soda water

Everleaf Marine Spritzer, Everleaf marine, Fever tree light tonic, olive, sage

**choice of maximum 2 per event*

SOFT DRINKS £4.25

Coca Cola, Diet Coke, Coke Zero 200ml

Fever-Tree Tonics selection 200ml

Selection of Juices 250ml

BEER £7

Peroni, Italy, 5.1% abv

Peroni Gluten Free, Italy, 5.1% abv

Peroni Libera Alcohol Free, Italy, 0.00% abv