# BLUEBIRD

## NEW YEARS EVE MENU

FIRST SEATING £95 PER PERSON
SECOND SEATING £120 PER PERSON
THIRD SEATING £165 PER PERSON

***With a complimentary martini***

## AMUSE BOUCHE

Marmite Tart *parmesan & apple* (v)

## STARTERS

Cornish Crab & Lobster Doughnut *crab hot sauce, sour cream & Oscietra caviar*
Steak Tartare *egg yolk, potato chips, bone marrow, 'Bloody Mary' dressing, winter truffle*
Scottish Smoked Salmon *crème fraîche, soda bread, capers*
Winter Game Broth Minestrone *liver pâté on toast*

## MAINS

All mains are served with new potatoes, winter greens & roast carrots, served as sides to share

Baked Lobster Thermidor *baked lobster rice*
Winter Game Pie *Cumberland sauce & red wine jus*
Surf & Turf *grilled beef fillet & garlic prawns, pepper sauce*
Wild Mushroom, Artichoke & Lentil Ragu *truffled potato mousse & vegetable chips* (vg)

## DESSERTS

Baked Vanilla Custard *winter berries* (v)
Sticky Toffee Pudding *vanilla ice cream* (v)
Black Forest Mousse *kirsch chantilly hazelnuts* (v)
British Cheese Selection *grapes, quince crackers*

## PETIT FOURS

A selection of Macarons (v)

DISCOVER MORE
@BLUEBIRDRESTAURANTS

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request | (gf) - Gluten free

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% service charge will be added to your final bill. A 15% service charge applies to exclusive hire.