

BLUEBIRD

LONDON



BOXING DAY BRUNCH SPECIALS

DECEMBER 26, 2018

Executive Chef Nicolas Houlbert

ENTRÉE

Roasted Wing Rib of Dry aged Beef, Yorkshire pudding \$58
Brussel sprouts & chestnuts, horseradish sauce fondant potato

Baked honey glazed ham \$35
cranberry sauce

Wild salmon Coulibiac \$38
Champagne & chive sauce

Malabar pumpkin curry (vegan) \$32
basmati rice, classic condiments

DESSERT

Cropwell Bishop Stilton \$22
oat cakes, leaf celery

Classic House Christmas pudding \$14
Brandy custard

Bluebird Sherry Trifle \$14
Eau de vie cherries, almonds & candied angelica

Chestnut Pavlova \$12
Chantilly cream, chocolate sauce

Warm gingerbread pudding \$14
gold leaf, pouring cream

Winter fruit crumble \$14
Vanilla custard