



BLUEBIRD
LONDON

CHRISTMAS DAY

DECEMBER 25, 2018

Executive Chef Nicolas Houlbert

APPETIZERS
CHOICE OF

Lobster bisque

Glazed lobster & tarragon tartlet

H. Forman & Son smoked salmon 'roulade'

Fromage blanc, soft herbs, trout caviar

Roast butternut squash velouté

Shaved fresh chestnuts, sour cream

Bay scallops

Wild mushrooms, garlic & parsley

Duck foie gras terrine

Port jelly, toasted brioche

Globe artichoke & fine green bean salad (vegan)

Walnuts, winter truffle dressing

ENTRÉES
CHOICE OF

Roast Rib / Wing Rib of dry aged angus beef

Yorkshire pudding, Horseradish sauce

Roast bronze capon

Ballotine of the leg, truffle forcemeat, roast chicken gravy

Wild salmon coulibiac

Champagne & chive sauce

Honey baked spiced ham

Cranberry sauce, winter salad

Malabar pumpkin curry (vegan)

Basmati rice, classic condiments

Twice cooked cheese soufflé, shaved black truffle (vegetarian)

Mornay sauce, crisp green salad

SIDES
CHOICE OF

Brussel sprouts & chestnuts, Roast root vegetables, Fondant potatoes

PUDDINGS
CHOICE OF

Cropwell bishop stilton, Oat cakes, leaf celery

Classic Christmas pudding, Brandy custard

Apple tarte fine, Cinnamon ice cream

Chestnut pavlova, Chantilly cream, chocolate sauce

Bluebird sherry trifle, Eau de vie cherries, almonds & candied angelica

Warm house mince pies

\$100 per adult, \$50 per child (under 12)

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness.
Please contact your waiter if you require any information regarding allergies or intolerances.