

BLUEBIRD
LONDON

NEW YEAR'S EVE

4 COURSE MENU

DECEMBER 31, 2018

Second Seating // 9pm – 11pm
Live jazz (until 12:30am) + champagne toast

\$195 per person

Executive Chef Nicolas Houlbert

Nibbles

FIRST
CHOICE OF

Duck foie gras terrine
Taylors Port & fresh truffle jelly, brioche

Roast sunchoke velouté
shaved raw chestnuts, chives, Montgomery cheese straw

H. Forman & Son 'London Cure' smoked salmon
king crab, fromage blanc & dill cannelloni, trout caviar, cucumber & chive dressing

Carpaccio of sea scallops
lamb's lettuce, winter truffles, provençal olive oil, Maldon sea salt

Oscietra Caviar for two
warm blinis, classic condiments
50 grams \$225
125 grams \$550

SECOND
CHOICE OF

Gratin of Maine Lobster 'Thermidor'
dressed lobster, mushroom, spinach & hollandaise

Poached Dover sole
sole mousseline, baby leeks, noilly prat velouté

Porcini mushroom 'vol au vent'
soft quail eggs, young spinach & heirloom vegetables, tomato hollandaise

Fillet of Venison Wellington
glazed red cabbage, parsnip purée, winter Périgord truffle sauce

La Mancha saffron risotto
celeriac, baby spinach, gold leaf, warm grilled leek salad

THIRD
CHEESE

Truffled Baron Bigod
chicory & toasted hazelnut salad

FOURTH
CHOICE OF

Grand cru 70% chocolate flourless tart
White chocolate mousse, chocolate ice cream, Brandy cherries, gold leaf

Yorkshire Black Rabbit, Black Rabbit, Black Rabbit, White Rabbit, White Rabbit, White Rabbit
Grand Cru 70% Guanaja Ganache Tart with White Chocolate Mousse and Brandied Cherries

Sweetmeats