

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

APPETIZER

CHOICE OF

Duck foie gras terrine
sauternes jelly, brioche

Roast sunchoke velouté
chestnuts, chives, black truffle

'London Cure' smoked salmon cannelloni
crab, fromage blanc, trout roe
cucumber dressing

Sea scallop ceviche
avocado, yuzu, cilantro, radish

ENTREE

CHOICE OF

Maine Lobster 'Thermidor'
grilled lobster, mushroom, spinach, hollandaise

Roasted turbot fillet
creamed leeks, clams

Forest mushroom 'vol au vent'
cauliflower, glazed heirloom carrots

Fillet of Venison Wellington
glazed red cabbage, parsnip, périgord truffle sauce

Saffron and leek risotto
celeriac, baby spinach, parmesan

CHEESE

Jasper Hill Farm "Moses Sleeper"
chicory & toasted hazelnut salad

PUDDING

CHOICE OF

Grand cru 70% chocolate flourless tart
white chocolate mousse, chocolate ice cream,
brandy cherries

Chestnut pavlova
Cassis whipped ganache, candied chestnuts

OPTIONAL

ADDITION OF

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