

THE BLUEBIRD RESTAURANT

Bluebird Chelsea | 350 Kings Road | London SW3 5UU
t: 020 7559 1175 | f: 020 7559 1115 | e: bbevents@danddlondon.com



We can accommodate group bookings of 13 guests or more which will be seated over more than one table, however we will ensure they are located close to one another.

groups of 12 up to 50

Food allergies and intolerances before ordering please speak to our staff about your requirements

CANAPÉ LIST 2017

MEAT

tarragon chicken skewers lemon	£3.50
BBQ spiced beef fillet	£3.50
foie gras parfait quince chutney	£3.50
charred chorizo	£3.50
steak tartare	£3.50
iberico ham quince	£3.50

FISH

tempura tiger prawns aioli	£3.50
tuna tartare	£3.50
grilled queen scallops chorizo & apple	£3.50
baby octopus hummus	£3.50
salmon ceviche grapefruit & mango	£3.50

VEGETARIAN

artichoke and almond tapenade	£3.50
goat's curd gougeres herbs and shallots	£3.50

arancini

parmesan & truffle

£3.50

croque provencal

£3.50

SLIDERS

beef burger

fontina, relish

£3.50

soft shell crab

yuzu mayo

£3.50

goats cheese

onion

£3.50

DESSERTS

lemon meringue

citrus, pistachio

£3.50

salted caramel profiteroles

salted caramel, cream

£3.50

fresh fruit skewers

£3.50

chocolate mousse

orange, hazelnut

£3.50

custard tart

blackberry & apple

£3.50

2 bites per person £7

3 bites per person £10

4 bites per person £14

6 bites per person £20

8 bites per person £25

BOWL FOOD LIST 2017

MEAT

beef daube roast garlic pommes puree	£7.50
rump of lamb merguez & bulgar wheat	£7.50
grilled sirloin fries, béarnaise	£7.50
peach & prociutto spring vegetable salad	£7.50
spiced chicken breast guacamole, lime	£7.50

FISH

mini fish cakes aioli	£7.50
steamed sea bream crushed harissa potatoes	£7.50
seared tuna cauliflower tabbouleh	£7.50
classic fish & chips tartare sauce	£7.50

VEGETARIAN

heirloom tomato salad

goats curd, basil

£7.50

burrata

datterini tomato, truffle

£7.50

greek salad

fennel, white balsamic

£7.50

rigatoni

fresh basil pesto

£7.50

DESSERT

colonel lemon sorbet

vodka

£7.50

molten chocolate

£7.50

chocolate ganache

milk mousse

£7.50

vanilla crème brulee

£7.50

LUNCH MENU | £35

complimentary glass of wine included

salmon ceviche

prosciutto ham

artichoke tapenade, toasted baguette

quinoa tabbouleh (v)

dried cranberries, hazelnuts

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corn fed chicken breast

tarragon, lemon

grilled sea trout

bulgar wheat, harissa

parsley risotto

confit garlic, celariac

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blueberry compote & custard

sable breton

chocolate tart

salted caramel ice cream

brioche bostock

blueberry compote and vanilla ice cream

~

tea, coffee, infusions

wine suggestions to pair with our lunch menu

2015 pinot grigio, via nova, veneto, italy

2015 merlot ochagavia, valle del rapel, chile

an additional cheese course can be added to all menus at a supplement of £9.00 per person
Chocolate truffles available at an additional cost of £2.50 per person

* parties of up to 30 guests only (including children) with a pre-order 7-10 days prior to your booking

* available Monday to Friday only

* parties of up to 16 guests (including children) can make their selection
on the day of event

* parties of up to 30 guests (including children) need to pre-order
for each guest

* parties of 31 guests or more (including children) must choose a set menu
(1 starter, main & dessert) for the entire party

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MENU A | £46.50

steak tartare provençale

chargrilled toast, chopped chives

tuna tartare

citrus dressing

quinoa tabbouleh (v)

dried cranberries, hazelnuts

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roast duck breast

hispi cabbage, hazelnuts

steamed sea bream

tomato and grape relish

parsley risotto

confit garlic, celariac

sides to share

roast garlic and olive oil pommes puree

wilted spinach, lemon, chilli

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blueberry compote & custard

sable Breton

chocolate gianduja mousse

coffee ice cream

salted caramel profiteroles

pistachio ice cream

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tea, coffee, infusions

wine suggestions to pair with Menu A

2014 Chablis Domaine De Vauroux, Burgundy, France

2015 Pinot Noir Pueblo Del Sol, Uruguay

add a whole roast fillet of beef for £13.50 per person (*available as a set menu only)

add rump of lamb for £13.50 per person (*available as a set menu only)

an additional cheese course can be added to all menus at a supplement of £9.00 per person

chocolate truffles available at an additional cost of £2.50 per person

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MENU B | £56.50

shaved foie gras

spring vegetable salad

tuna tartare

citrus dressing

mixed kale salad (v)

almonds, white balsamic dressing

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250 g grilled sirloin

mustard leaves, bearnaise

seared salmon

harissa potatoes, charred fennel, yoghurt

rigatoni

fresh basil pesto

sides to share

roast garlic and olive oil pommes puree

wilted spinach, lemon, chilli

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salted caramel profiteroles

pistachio ice cream

blueberry poached pineapple carpaccio

fresh fruit, yoghurt, lemon balm

baked molten chocolate

green pistachio ice cream

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tea, coffee, infusions

wine suggestions to pair with Menu B

2015 Viognier, Les Bories Blanques, Languedoc, France

2011 Château De Ricaud, Cadillac, Cotes De Bordeaux, France

add a whole roast fillet of beef for £3.50 per person (*available as a set menu only)

add rump of lamb for £3.50 per person (*available as a set menu only)

an additional cheese course can be added to all menus at a supplement of £9.00 per person

chocolate truffles available at an additional cost of £2.50 per person

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Wine & Champagne list

champagne

nv moet chandon brut imperial	£69.50
nv perrier jouet brut	£75.00
nv billecourt-salmon brut	£77.00
nv laurent perrier brut	£85.00
nv yellow label veuve-clicquot brut	£93.00
nv ruinart blanc de blancs	£115.00
2006 dom perignon	£269.00
nv moet chandon rosé	£96.00
nv laurent perrier rosé	£115.00

sparkling

nv chandon brut, mendoza, argentina	£49.50
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white

2015 cuvée jean paul blanc de blancs sec, gascogne, france	£26.00
2016 pinot grigio, via nova, veneto, italy	£28.50
2016 sauvignon blanc, primera luz, chile	£29.50
2015 viognier, les bories blanques, languedoc, france	£31.00
2015 sauvignon de touraine, le haut peron, guy allion, loire, france	£30.50
2016 sauvignon blanc, silen, marlborough, new zealand	£32.00
2015 chardonnay, the listening station, western australia	£33.50
2016 chenin blanc, cannonberg, western cape, south africa	£33.50
2016 gavi di gavi nuovo quadro, la battistina, piemonte, italy	£39.00
2016 albariño, lagar de bouza, rias baixas, spain	£42.00
2015 chablis domaine de vauroux, burgundy, france	£45.00
2015 mâcon-vergisson, les rochers, guerrin, burgundy, france	£45.00
2013 riesling trimbach, alsace, france	£45.00
2015 pouilly-fumé, henri bourgeois, loire, france	£49.50
2015 saucerre blanc, domaine daulny, loire, france	£54.00
2015 chardonnay collezione private, isole & olena, italy	£75.00

rosé

2016 pinot grigio rosato, bella modella, veneto italy	£28.50
2016 m de minuty, rosé provence, France	£45.00

red

2015 cuvée jean paul rouge, pays du vaucluse, france	£26.00
2016 merlot, de gras, valle central, chile	£27.50
2016 st chinian, course la reine, languedoc, France	£28.50
2015 pe tinto esporao, alentejo, portugal	£29.50
2016 malbec finca la florenzia, familia cassone, mendoza, argentina	£31.00
2014 cabernet sauvignon, tierra alta, chile	£32.00
2016 shiraz mataro sixty clicks, victoria, australia	£33.50
2015 montepulciano d'abruzzo, masciarelli, italy	£34.50
2015 rioja crianza, monte llano rioja, spain	£34.50
2014 cabernet franc dolomite, raats, stellenbosch, south africa	£35.50
2015 valpolicella classico, allegrini, veneto, italy	£37.00
2015 pinot noir pueblo del sol, uruguay	£38.00
2013 zinfandel, beyer ranch, wente brothers, california, usa	£39.50
2012 château de ricard, cadillac, cotes de bordeaux, france	£45.00
2014 burgogne pinot noir, vallet, burgundy, france	£49.50
2012 château lamothe-cissac, cru bourgeois, haut-médoc, bordeaux	£61.00
2014 gigondas, domaine grand romane, rhône, france	£68.00

ports & dessert wines available upon request

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