

## bluebird canapé list 2012

### meat

**hamburger**

aged galloway beef, onion marmalade, swiss cheese, dill pickle

**mini chorizo & aioli**

**foie gras**

port jelly, toasted brioche

**duck liver parfait**

toasted brioche, onion marmalade

**mini yorkshire pudding**

roast beef, horseradish

**quail egg**

soft boiled, celeriac remoulade, celery cress

**'devils on horseback'**

agen prunes, streaky bacon

**vol au vents**

retro favourite, goosnargh chicken & porcini, creamy veloute sauce

**\*aged cumbrian galloway 'steak tartare'**

lea & perrins, poilane melba

**jambon pata negra croquettes**

acorn fed ham & mancehgo fritters

**pork and pistachio turnover**

**beef carpaccio**

wild rocket, truffle, parmesan

**salt marsh lamb**

pea and mint puree, samphire

## fish

**thai mini fish cake**

sweet tomato relish, lime, coriander, chilli

**mini fish 'n' chips (served in cone)**

tartar sauce

**large prawn with avocado salsa**

**shellfish cocktail**

baby gem, marie rose, celery cress

**queen scallop**

marinated in lime, chilli, coriander, guacamole, san marzano tomato salsa

**marinated cornish squid**

peppers, artichokes, soft herbs

**caviar \***

ivy farm soured cream, blini, chives

**gravlax**

endive, pea shoots, dill dressing

**west mersea rock oyster**

pickled cucumber, caviar

**salt cod croquettes**

herb aioli

**severn & wye smoked salmon**

blini, crème fraiche

**crab & dill pancake**

cornish crab, crème fraiche, soft herbs

**bismark herrings**

sweet cured, beetroot remoulade, dill & mustard dressing

**lobster \***

vegetables a la grecque, coriander cress

**escargot**

pernod, garlic and parsley butter

**rock shrimp tempura**

soy & ginger dressing

## vegetarian

### imam bayeldi

purple aubergines, spices, coriander, cucumber raita, cocktail poppadum

### arancini

wild mushroom and truffle risotto, gremolata, crème fraiche

### parmesan crisp

goats cheese mousse, walnut, dandelion, chives

### roquefort and walnut shortbread

### parmesan and smoked paprika cheese straws

### gruyere cheese gougeres

### melon and mozzarella

cherry tomato, pesto

### chargrilled courgette roll

ratatouille, basil, amaranth cress

### vegetable spring rolls

sweet chilli dipping sauce

### vol au vent

mushroom vol au vent, creamy veloute sauce

## dessert

**mini chestnut meringues**  
chocolate sauce, chantilly

**lemon curd tart**  
organic mascarpone, lemon confit

**valhrona chocolate éclair**  
70% bitter chocolate, whippy ivy farm cream

**secrets strawberry cheesecake**  
vanilla cheesecake, crème de fraise, blood orange

**macadamia chocolate brownie**  
moist, nutty, melted butterscotch

**raspberry shortcake**  
lemon cream, raspberry syrup

**portuguese tarts**  
nutmeg spiced, continental custard pie

**warm doughnuts**  
sugared, cinnamon, chocolate fudge fondue

**mini treacle tart**  
clotted cream

**chocolate nemesis**  
ultimate chocolate death, crème fraiche

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## prices

6 bites per person £15.00

8 bites per person £20.00

10 bites per person £25.00

12 bites per person £30.00

\*deluxe options (supplement £1.50 per bite)