



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE
T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

Christmas Lunch Menu 2012

Available Monday to Saturday from the 27th November until the 23rd December

STARTERS

Warm alder wood smoked salmon with pickled fennel and clam vinaigrette

Chicken liver and foie gras parfait with red onion marmalade and toasted brioche

Roasted celeriac velouté with foraged Alexander's and toasted multigrain bread

Tasting of wild rabbit with pickled onions and herb cream

Aged Colston Bassett stilton and port mousse with a cauliflower puree and port jelly

Crab, mussel and sweet corn chowder with warm corn bread

MAIN COURSES

Traditional roast Norfolk turkey with a herb stuffing, bacon wrapped sausage, roast parsnips, brussel sprouts, roast potatoes and roast gravy (£4 supplement)

Casterbridge onget 'beef bourguignon'

Slow cooked in red wine with bacon lardons, button mushrooms and a potato, celeriac and herb mash

Braised belly of Blythburgh pork with an apple and cider foam, red onion marmalade and bubble and squeak

Herb crusted North sea cod on a bed of aubergine, hazelnuts and sea purslane with a light dill nage

Poached Devonshire brill with brown shrimp, spinach, confit root vegetables and parsnip velouté

Ravioli of tomato and goats cheese with tomato fondue and potato fritters

A discretionary service charge of 10% will be added to your bill & VAT is included



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DESSERTS

Williams pear tart tatin with liquorice ice cream

Homemade Christmas pudding parfait, cinnamon macaroons and an Armagnac and sour cherry sorbet

Raspberry and chocolate Pavlova with vanilla cream

Winter fruit pudding with ginger and honeycomb ice cream

Sticky toffee pudding with a rum and date puree and tonka bean ice cream

Selection of British and continental cheeses with flavoured wafers

2 courses £15.00 / 3 courses £19.00

Coffee and miniature mince pies £3.00

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