

## bluebird canapé list 2011



### meat

#### **hamburger**

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

#### **hot dog**

brindisa mini chorizo sausage, tomato jalepeno relish, bridge roll

#### **jambon persille**

celeriac remoulade, cornichon, crostini

#### **potted goosnargh duck**

onion marmalade, toasted brioche

#### **mini yorkshire pudding**

roast beef, horseradish

#### **potted highland venison**

port jelly, toasted brioche

#### **'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 croquettas**

acorn fed ham & mancehgo fritters

#### **bury black pudding**

bramley apple, fresh horseradish, toasts

#### **middle white pork pate**

piccalilli, toast

#### **prosciutto di san daniele**

honey roast fig

#### **maize fed chicken & vegetable skewer**

peanut dipping sauce

## fish

### **mini salmon fish cakes**

tartare sauce

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

tartar sauce

### **west coast queen scallops**

baked with garlic butter & soft herbs

### **shellfish cocktail**

baby gem, marie rose, celery cress

### **queen scallop**

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

### **morecambe brown shrimp**

shrimp pate, sweet cured pickle, soda bread soldiers

### **caviar**

ivy farm soured cream, blini, chives

### **severn & wye smoked salmon**

blini, crème fraiche

### **cornish crab on toast**

homemade mayonnaise, melba toast, super fine capers

### **bismark herrings on rye**

sweet cured, beetroot remoulade, dill & mustard dressing

### **crostini of lobster mayonnaise**

### **smoked salmon pate**

soda bread soldiers

### **rock shrimp tempura**

soy & ginger dressing

## vegetarian

### **imam bayeldi**

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

### **roast elegance vine tomato**

glasshouse grown, crostini, basil oil, sea salt

### **ragstone goats cheese**

smooth blended british cheese, lemon, parsley, walnut, dandelion leaf

### **golden wonder fritters**

crunchy sliced potatoes, organic beer batter, sea salt, vinegar

### **welsh rarebit**

aged montgomery fine cheddar, guinness, coleman's mustard, crostini

### **gruyere cheese gougeres**

### **mozzarella di buffalo**

cherry tomato, basil

vegetable tempura  
soy ginger dressing

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

fresh blackberry jam tarts  
crème fraiche, whole berries

chocolate nemesis  
ultimate chocolate death, crème fraiche

## 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)