



NEW YEARS EVE MENU 2025

AMUSE BOUCHE

Cauliflower Cheese Custard Crumble & Apple Jam Tart (V)
Apple Salad

STARTERS

Cornish Crab & Lobster Doughnut
Crab Hot Sauce, Sour Cream & Oscietra Caviar

Scottish Smoked Salmon
Crème Fraiche, Soda Bread, Capers

Winter Game Broth Minestrone
Liver Pate on Toast

Wagyu Beef Rump Carpaccio
Tuna Sauce, Pickled Mustard Seeds Pecorino

MAINS

Baked Lobster Thermidor
Lobster Spaghetti

Surf & Turf
Bone in Ribeye & Grilled Garlic Prawn

Winter Game Pie
Cumberland Sauce & Red Wine Jus

Pumpkin, Truffle & Chestnut Risotto (V)
Bitter Winter Leaves

BLUEBIRD CLASSIC SHARING SIDES – Chef's Selection

DESSERT

Baked Vanilla Custard (V)
Winter Berries

Black Forrest Mousse (V)
Kirsch Chantilly Hazelnuts

Passion Fruit Baked Alaska (V)
Coconut Sorbet

British & French Cheese Selection
Grapes, Quince, Crackers

Chocolate Truffles & Coffee (V)

Early seating £110 per person | Late seating £160 per person

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 14.5% discretionary service charge will be added to your bill. Prices include VAT.